EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS NY™

4
April 2009
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FREE

Green and Clean

Ecology Friendly Lifestyle in Japan

Comprehensive "Yakitori" Guide

SPECIAL INTERVIEW

Takashi Miike (Filmmaker)

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CHOPSTICKS NY™

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The themes of the cover of this month's issue are "Ecology in Japan" and "Hanami." To find out more about them, check out page 8 for "eco" and page 64 for "hanami."

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Making 4-5 movies per year, Takashi Miike is the most prolific and most sought after Japanese film-maker of our age. He visited New York in February at the world premiere of his latest film, Yatterman, and he took a moment to chat with Chopsticks NY.

Photo by Louis Chan

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"THE IDEA OF FILMING A LIVE ACTION VERSION OF *YATTERMAN* EMERGES FROM UNFILTERED EYES OF OUR CHILDHOOD"

— TAKASHI MIIKE

TAKASHI MIIKE *Before he shocked the world with his Audition and Dead or Alive in 2000, he served as an assistant director to legendary filmmaker Shohei Imamura and later worked primarily in the direct-to-video V-Cinema industry. Although his graphic depiction of violence boosted his international fame, his works are never grouped in one genre or theme. He attracts universal fans as well as fanatic pursuers, including Quentin Tarantino who appeared in Miike's Sukiyaki Western Django (2007). Other notable works among many are Ichi the Killer (2001), Happiness of the Katakuris (2001), One Missed Call (2003), and Three Extremes (2004)*

Making 4-5 movies per year, Takashi Miike is the most prolific filmmaker of our age. He attracts international audiences with his edgy style and unique view. At the world premiere of his latest film, Yatterman, he talked about his thought toward the adaptation of a famous 1970's TV anime

What is the appeal of your film *Yatterman*?
The original anime was born 30 years ago and is still going strong, so I think it is the best-known and most enjoyed work by Japanese from kindergarteners to senior citizens. It is certainly not something that is recommended by teachers or mothers, but it's what their kids want to see, and they know that because they enjoyed that type of program when they were kids. I think the original *Yatterman* is a rare type of anime, holding unique "raison d'etre," so I believe that when Americans go to see my film, live action version of Yatterman, they too will surely be able to understand and enjoy it.

Japan has many anime programs, but what was your reason for choosing to do a live-action version of the *Yatterman* movie?
About two or three years ago, I was asked to be the director of the TV series *Ultraman*. When I had the offer, I was so excited and I thought "Really? Isn't it a dream?" *Ultraman* was born when I was in first grade. It is what the adults in those days created for our generation. I do not know whether their intention was to provide us with dreams, to surprise us or just for business though. Today's creations exist as "profitable merchandises" that are called "content," but when we were young, I feel like what was being made in Japan was different. What came first was the creators' dream, passion for creating something or messages that they wanted to share with the audience. Then, as a result of being received, a business was formed. However, currently the order is the opposite. So, as a first grader I adored *Ultraman* and thought it was so cool. After becoming a director at age 30 and about 10 years later when I was asked

to shoot an episode of *Ultraman*. I thought, "Wait a minute. Does this mean I can give "NG" sign to Ultraman? Can I command Ultraman on the set, 'Go over there. look right, look left, that's not right, no, no!'? That's so cool!" He is the real Ultraman I idolized as a child!" At that time I had an indescribable feeling, which might be translated as happiness or satisfaction. For me, to be popular and to win prizes at big film festivals are not important at all. I rather feel happy when I'm commanding Ultraman, "Face right, face left" in a small shooting studio.

As time has passed, filmmakers of my generation, who have made original videos, built careers at various companies and survived in this industry, have eventually become the leaders of the industry and the helms of many projects. The producer of *Yatterman*, who is two years younger than me, is the person who gave me the opportunity to direct V-Cinema (films for the rental market). Thanks to him we could have our way and do whatever we wanted. Now he's the President of Nikkatsu and he asked me, "Since I'm now head, I'm going to place the fate of the company on our first venture. As the new Nikkatsu, what do you think we should make?" I answered, "Hmm, how about *Yatterman*?" He may have been taken aback at first, but he soon agreed by saying, "Oh, of course, *Yatterman*!" As expected, everyone watches it when they're young.

I'm sure many movies were born from someone reading a novel, being moved by it and saying, "I want to make this into a movie," but that is limited to when you become a producer or director and are searching for movie material. There is always a filter in the case. The project of filming a live action version of *Yatterman* is the idea that emerges from unfiltered eyes of our childhood. It's the same feeling as buying a toy you weren't able to afford as a child.

Was it hard to find a balance between keeping Yatterman's originality and adding your own individuality?

I don't notice my individuality that people always tell me about, and I don't really understand it. By saying to someone "My movies are like this so do it this way," that is not individuality, but instead just a technique or stubbornness. If there is something like individuality in my work, it is because while I am filming, I am completely absorbed and forget myself. I think that kind of losing consciousness of yourself is when your individuality first comes out. As long as you plan how to act as a movie director or what your policy toward movies is or how to put your signature in your movie before you become absorbed, you can never create the true individuality. The individuality you strive to inscribe in your movie will overpower you in the end. While you obsess about something, everything totally disappears.

At the event earlier you said, "I suppressed the desire for bloodshed."

In the original *Yatterman* there was no blood, any way. The reason why *Yatterman* was able to last so long was that it was in the ultimate rut, I think, though I wasn't aware of this as a child. It was the matter-of-fact rehashing of the everyday. And each episode ends with the mushroom cloud. Ending each time with the atomic bomb was really provocative. Everything was destroyed once, but the next week it would go back to normal. So I think the message was "Stick with it."

The characters that appeared in *Yatterman* didn't grow at all for two years while being broadcast. Usually in a drama, what is depicted is a story or event where people grow and change, but *Yatterman* didn't change. That is to say, people's essences don't change. You can't grow after all. You can develop your career or pretend you have grown, but you know who you really are and can never change who you are. So, that it would never change gives us some relief. If there were some kind of incident where Gan-chan (protagonist of *Yatterman*) was able to become smarter, that would be a problem for us. It is great for us that we can always laugh at, "Oh boy. Did he forget what happened last week?" It's more relieving for people like us who live this way. It is better to look up and say, "Hey, I'm hopeless! Look at this hopelessness!" instead of thinking "I'm hopeless" and shut yourself down. This is the appeal of Yatterman. This is why kids were crazy about it.

How would do you describe the joy of filmmaking with low and big budget respectively?

There actually is no difference. Having money is being poor, to be honest. There is no film company that is going to invest 1 billion yen in a movie that can be made for 100 million yen. For example, if you set out to make a 1 billion yen movie, what is demanded is a script worth the project whose estimated production cost is 2 billion. In this theory, a 40 million yen project requires script worth 80-million yen. It is the same doubling, but with 40 million yen, not 1 billion yen. If some staff and cast members won't get much sleep or will put their blood into it, the gap of the budget can be covered. But when it comes to 1 billion yen, though it's the same doubling number, the same staff members cannot fill the gap anymore. It would be extremely hard work. So, in this sense, the films with money are poor. Plus, freedom is somewhat limited. This doesn't have much to do with us though.

What do you mean by that?

I've been working my own way all along, so if they won't allow my way, they'll have to find another director. Even if they chose me as a director and asked me to be like another director, they should just team up with the director. I've been involved with low budget film and working in this way throughout my career, so that's the way it is.

—Interview by *Noriko Komura*

YATTERMAN (2009)

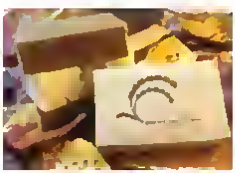
This live action film is based on the famous 1970's TV anime series Yattaman, which was originally created by Tatsunoko Production. Gan, the only son of the owner of a toyshop in Tokyo, and his girlfriend Ai form a fighting team to protect world peace with the help of Yatterwoof, a dog-shaped robot, and Toybotty, a small robot. Meanwhile, three members of the Doronbow Gang are hoaxed by Skullobey to find the Skull Stone, which is said to realize any wish. When Gan and Ai learn of the Doronbow Gang's sinister plot, they stand up against the villains and use their various mechas to foil their plans. J-pop super star/actor Sho Sakurai plays the title role.

Beauty & Health

Green Tea Rice Bran Soap Geared for Skin and the Earth

As part of their tradition, the Japanese have skillfully incorporated natural materials for health and beauty purposes. For example, two traditional beauty tools are green tea with its anti-oxidants and whitening ability, and rice bran with its moisturizing action. **Brown Rice Family** has come out with a soap that abundantly blends these two elements. Green Tea Rice Bran Soap's lilting tea aroma is refreshing and even after smoothly rinsing off, the rice bran component leaves your skin feeling moisturized. While using the soap, its rice bran grains exfoliate your skin with a pleasant roughness. You can apply it directly to places where you want to firmly remove dirt, and for more delicate areas it is better to use the soap by foaming it with your hands.

All the ingredients are organic so they are good for your skin and can be used without worry. "Our main ingredient of green tea is specially selected by an organic farmer in Shizuoka. In the manufacturing process of our raw materials, consideration of the environment is an important aspect of our soap making," says public relations representative Yuichi Iida. In addition, specific seasonal adjustments are made to the products, such as a formula for a slightly stronger moisturizing component in the winter and striving for a lighter feel in the summer.



The Green Tea Rice Bran Soap series has four varieties (fragrance-free, tea tree, cedar wood and cedar mint) that are priced at $10 each. By using Green Tea Rice Bran Soap, you can care for both your skin and the environment.

Where to buy
the Green Tea Rice Bran Soap series
Sunrise Mart Soho, Sunrise Mart East Village, Kiteya Soho, Kinokuniya Bookstore, Souen Soho, Gen Restaurant (Brooklyn)

* The Green Tea Rice Bran soap series can be purchased online at www.brownricefamily.etsy.com.
* Brown Rice Family is offering a **10% discount campaign** on purchases from the Green Tea Rice Bran soap series through the end of April.

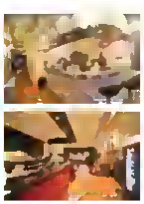
Restaurant / Café

Eating Healthy Can Be Kind To Your Wallet

Yes, the economy is tough, and with food prices on the rise, it can be costly to eat fresh and healthy. But now that **Washoku Café** has arrived, there are no more excuses for stuffing yourself silly with junk food in the name of a bad economy. This Japanese deli style eatery that opened this January, offers Japanese home-style cooking. Everything is cooked fresh and made to order on the premises with fresh ingredients, including the beautifully displayed sozai (side orders) like kinpira (burdock roots cooked in soy sauce) and cold eggplant "Ohitashi", which you can buy just a spoonful of if you'd like to try it out. "The idea is to bring people the kind of healthy food Japanese people eat at home. We wanted to make it affordable so that many people can experience authentic Japanese food," explains owner Mr. Haruhiko Sakamoto.

The café has everything from deluxe sushi meals with rolls and four pieces of select sushi (from $9), to Japanese hamburgers and various noodle dishes such as Tempura Soba and Beef Udon, that are made to order. Currently, the cafe is offering a hard to beat lunch deal, where eat-in customers can get a hearty lunch box filled with healthy goodies for only $4.99. They even have their own pastry chef, trained in the French tradition, who makes original desserts like Yuzu Cheese Mousse, French Pear Tart, Chocolate Tart, and Homemade Apple Pie which are all a definite must. The restaurant will also deliver and cater and even rent out their space for a party in the evenings (and it's BYOB for a party).

You have a selection of mains to choose from for your $4.99 lunch box, such as Japanese style Hamburger and Chicken Nanban (Fried chicken marinated in sweet vinegar). Chicken Teriyaki and many more. The generous portions can satisfy a large hungry stomach.



Washoku Café
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www.washokuny.com

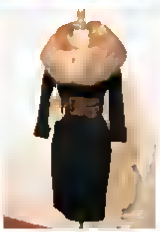
Fashion

Kaori Image Creates Unique Business Clothing for Asian Women

Are you an Asian woman who just can't seem to find the right size clothes? Look no further! Image consultant Kaori Higase has created a unique clothing line just for you. "After being a corporate executive for 12 years, I was never satisfied with the clothes I had to wear for travel and for business meetings. I knew that I wanted to make clothes that are virtually wrinkle-free, travel well and still look sharp," said Kaori.

This new clothing line was inspired by the top-quality designs of Gucci, Giorgio Armani and Dolce & Gabbana. Yet, it is affordable and tailored to the needs of Asian women, pants and sleeve lengths are slightly shorter, shoulders are narrower. But this is no kid's collection. In a collaborative effort with Kenji Kawasaki, a fabric designer who creates looks for Ralph Lauren Black Label and J. Crew, Kaori created a unique fabric.

The meticulous details of this clothing line are abundant. Red lining is used in clothes made for pear-shaped bodies and blue lining is used in clothes tailored to apple-shaped bodies. Pants have a single line down the front to create a slimmer image and elongate the body. A small inside pocket is discreetly placed inside of the suit jacket to hold business cards. The suit jacket sleeves can be rolled up to add a bit of fun and color to your look. These high-quality pieces can be easily mixed and matched with more casual pieces from your existing wardrobe to create numerous new outfits. Items are priced from $280-$580. By wearing pieces from this new clothing line, you can create an image that is professional, yet sophisticated and simple.



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From Japan

Fresh Caramel: "Nama" Quality Upgrade On Cheap Candy

Sweets are always a necessary indulgence in busy urban life, and Japanese have found the upgrade of a long-time favorite: caramel. The special fresh and robust cream realizes the smooth and delicate texture on classic caramel pieces that became a mega hit among sweet critics in Japan. Because of this exquisite texture, the caramel is known as nama caramel, translated as fresh caramel. This "nama" extended to other dessert menus such as nama custard and nama chocolate.

The "nama" quality comes from the very fresh and high quality heavy cream produced in Hokkaido, the northern island of the Japanese archipelago, famous for its vast open flat land that provides the perfect geography for the daily farm industry. Since freshness is the key to nama-related products, it is not easy to get nama-caramel. The line is always long at a store due to the popularity of the product, otherwise, you can order online.

The "nama" concept has also made the caramel such a luxury, that it now comes specially gift-wrapped. The caramel that started as a promotional product for Hokkaido's dairy industry, has come a long way in the high-end market. While Japanese people bring a box of high-quality desserts as a courtesy when visiting friends, clients and family members, nama-oriented sweets provide heavenly moments with the ultimate combination of high quality ingredients and a classic favorite.

KAFUNSHOU （花粉症）

The National Affliction Plaguing all of Japan

The cold wind that has been piercing your skin all winter is gradually becoming warmer, flowers are beginning to bud and people's moods are getting brighter. However, this season is also one of hay fever, something that deflates the spirits of all throughout Japan. Your nose won't stop running, you keep sneezing, your eyes are itchy, you have a headache and your whole body becomes heavy---these are the symptoms of hay fever. This is an allergy to the pollen from trees such as cedar and cypress. According to a survey carried out in Tokyo in 2006, it was estimated that 28.2% of the city's population suffered from hay fever, a rate 1.5 times more than 10 years ago. During this season Tokyo is overflowing with people wearing masks to prevent hay fever, the appearance of which creates a slightly bizarre scene.

According to an announcement from the Japan Meteorological Agency, In 2009 dispersal of cedar pollen will begin about 10 days earlier than in a typical year. Also, according to the overall pollen dispersion forecast from the Japan Weather Association, this spring the cedar and cypress (In Hokkaido, white birch) pollen overall dispersion in northern Japan will be lighter than usual, but in the southern Kanto region and to the west it will be heavier. The amount of pollen dispersion within a day changes, so during this season television, newspapers and radio provide detailed information regarding this as if it were a weather report and encourage individuals to take the proper countermeasures for their own symptoms. For example, the time periods when pollen is dispersed greatest are around noon when it whirls about and evening when it falls on the ground. The weather that requires the most caution is days when there is strong wind to carry the pollen and the air is dry. On the other hand, rainy days or those with high humidity have a lower amount of pollen floating in the air and are therefore easier to get through.

Every year new goods to prevent and treat hay fever come out, but here, several that receive annual attention will be introduced. First of all there are the increasingly stylish "Hay Fever Prevention Glasses." The types available up until now were more like goggles and unattractive, but new kinds look like regular glasses and are able to fit the curves of your face and prevent pollen from entering. If you wear glasses along with a mask your lenses will steam up, but a defogging feature enables you to wear both with no problem.

The next item is the "Nose Mask Pit" (see picture on bottom), which by just putting it in your nose you can discreetly protect this body part from pollen and dust. Like the glasses mentioned earlier, the special feature of this product is its inconspicuousness. Then there is the "Application Mask" which is different from a regular mask in that it allows you to prevent pollen and dust from entering your nasal cavity by simply applying it around your nose. The principle is that by applying this ointment around your nose you create a positive electrostatic field that stops the electrically-charged pollen from penetrating your nasal cavity. These are the ultimate invisible goods.

In addition, there are other new products appearing such as clothes that prevent static electricity, vacuum cleaners that purify the air as you clean with them and extracts that improve your allergic predisposition by just drinking them. Because the flight of pollen is a natural phenomenon, it can't be stopped. In order to be able to spend hay fever season comfortably, using these goods to avoid direct contact with pollen, to get rid of pollen as soon as you come in from outside, and to remove pollen from your home as much as possible with something like an air purification system is important.

——Reported by *Noriko Komura* and translated by *Stacy Smith*

Nose mask pit effectively prevents pollen and dust incoming as well as stopping runny nose

FEATURED STORY

GREEN AND CLEAN

The Eco-Friendly Lifestyle in Japan

As one of the most technologically advanced countries in the world, Japan has made efforts to develop energy efficient products and environmentally friendly systems in order to contribute to a green society. In addition to these governmental and corporative efforts, each person living in Japan also lends a helping hand for a clean and sustainable environment. Here we report on the environment conscious mindset embedded in Japanese and their lifestyles.

Green and Clean

The Eco-Friendly Lifestyle in Japan

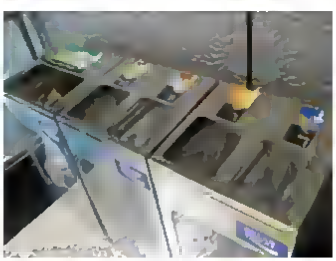
LESSONS FROM THE PAST

When people visit Japan for the first time, they are often amazed by the cleanliness of the country. But Japan is a highly populated and industrialized country and has lots of cars emitting greenhouse gases and many factories producing industrial waste. How can Japan be so clean? There's no one answer, but this clean environment is largely a result of each person being conscious of playing a role in an environment-friendly, sustainable society and remembering lessons learned from a less eco-friendly past.

There were times when Japan's industrial waste polluted nature, destroyed the living environment, and caused serious diseases. It was crucial to overcome these life-threatening situations, and people paid a high price to get back what they lost as a result of their mistakes. Today, supported by the global trend of green energy, Japan proactively makes great efforts to create energy-efficient products, using recycled and reusable materials and minimizing damage to the environment as well as motivating people to live eco-conscious lives.

GARBAGE-RECYCLING FEVER

The ecology issue closest to people's everyday lives is garbage. In Japan, each municipal government sets strict rules for collecting garbage that ultimately lead to an efficient garbage process involving incineration, landfills, and recycling. People have to be extremely careful about separating garbage into categories such as combustible, non-combustible, recyclable, bulky refuse, and garbage that must be returned to the manufacturer for recycling. For example, a plastic bottle goes to the recyclable category and the cap of the plastic bottle should go to the non-combustible category. They are also obliged to put the designated type of garbage in the assigned bag and place it at the collection site at the assigned time. If they miss the assigned collection time, they have to keep their garbage at home for one more week. Or if they leave it there until next week, the community notes this breech of protocol and issues a warning. In order to avoid this, people try hard to follow the rules. In addition to governmental regulations, Japanese are also motivated by a natural inclination toward sanitation. Anti-bacterial products and dust-free materials are very popular in Japan. Littering in public spaces is also considered extremely ill-mannered among Japanese. This mindset contributes to keeping public spaces clean as well.



You rarely find trash bins in public spaces in Japan, especially Tokyo metropolitan area because they were removed after the poison gas attack in 1995. These trash bins in a public space are separated into five different categories, each of which has an illustrated sign.

Each household has its way of separating garbage in accordance with the municipal government instruction.

THE BEAUTY OF REUSABILITY

Along with recycling garbage, people try to reuse materials and to produce as little waste as they can. One conspicuous example of this tendency is the popularity of the "eco-bag." Carrying an eco-bag is now becoming a habit for Japanese people, especially housewives who do daily shopping. Some stores even charge money if a customer does not bring his or her eco-bag.

Ecology is considered to be a component of fashion these days in Japan. Words like "back to basics," "organic," and "natural" are frequently used, and fashion leaders and creators are willing to promote

concepts such as LOHAS (Lifestyles of Health and Sustainability) and slow living. It is undeniable that this trend has contributed to raising the public's awareness of reusing and recycling to attain a simple, efficient lifestyle.

REDISCOVERING THE ECOLOGICAL LIFE OF THE EDO PERIOD

It is known that the Edo period (1603–1867) was the time when the commoners' lifestyle became more colorful and mass culture took a large step forward. During this time, there was no electricity and non-organic materials were rarely used, but people had superior systems for recycling and reusing products and lived with nature. They basically reused everything, living with the concept that waste is a resource. Along with the recent eco-boom, Japanese people are rediscovering the advantages of the Edo lifestyle and considering ways of introducing elements of it into their own twenty first century lives.

For example, people today use plastic or metal lunch boxes, but people in those days used wooden or bamboo lunch boxes and chopsticks, which are not only reusable but also easily biodegradable when they are worn out and become unusable. Now there is a trend of carrying reusable chopsticks, known as "My Chopsticks," instead of using disposable chopsticks to eat lunch. The versatile furoshiki (a wrapping cloth) and tenugui (a cotton towel) were more frequently used during the Edo period than today, but that is beginning to change. Another example is compost: it was common for people in the Edo period to put garbage back in the soil. This primitive but effective concept, which was once obsolete, is becoming more and more common these days.

Although it is not as applicable today, it's interesting to note that people in the Edo period recycled ash. Ash was used as a detergent for clothes as well as a cleansing soap for kitchen utensils and shampoo for hair. For cooking, people used ash to remove the bitterness of ingredients. Also, since ash retains heat well, it was used for warming and keeping products from losing their heat. Ash was used in the finishing process of dyeing textiles to prevent discoloration. Farmers used ash to enrich the soil. There are more examples, but the important idea here is that Edo-era people really knew the details and applications of the products they used in everyday life. If we got to know more about the features of the products that we are using today, we would be able to live more efficiently and contribute to a greener future.

People in the Edo period reused and reformed their kimonos multiple times. Unlike Western clothes, which are cut to fit the body and generate a lot of waste in the process, a kimono does not leave any useless bits of fabric because it is made with straight lines. It is the ultimate piece of eco-clothing.

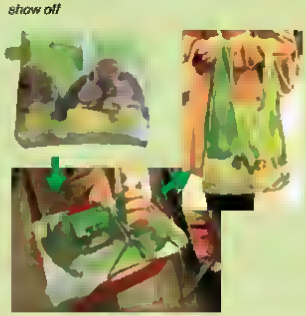
Eco-Bag Found in Japan

1. Fashion Brand Eco-Bag

Many fashion brands have created original eco-bags to promote their eco-conscious philosophies and enhance the image of their brands. People love to buy them since eco-bags are usually less expensive than regular fashion-brand bags. This one is from Strawberry-Fields.

2. Utility Eco-Bag

Eco-bags come in many different sizes according to their uses. This one is especially convenient for supermarket shopping and can fit inside a shopping basket. The design is cute enough to show off!



3. Freezer Eco-Bag

This compact freezer bag is perfect for daily food shopping. It has enough space to keep fresh and frozen foods. This is from Seiyu Ishii, a chain store in Tokyo specializing in gourmet foods.

Times Square Goes GREEN

We can hardly picture Times Square filled with green grass, but it won't be long until the dazzling illumination of the world's top tourist destination is powered by environmentally friendly, energy-saving systems and materials. For the most recent New Year's countdown, Coke switched its signboard to a wind-powered system. This got global attention and signaled that the greening of Times Square was well under way.

"Toshiba Vision," a billboard situated on the south side of Times Square overlooking the north, took the lead in this green movement. One of thirty billboards in Times Square, this 880 inch, high-definition screen is made up of 1.6 million energy-efficient, L.E.D. (light-emitting diode) lamps, allowing great visual quality with high luminance and low electric consumption. Toshiba, a Japanese electric company, has been pursuing its "Environmental Vision 2050" project, whose mission is to improve eco-efficiency by developing eco-products, managing chemicals, optimizing resources, and reducing greenhouse gas emissions. "Toshiba Vision" in Times Square uses as much as 30% less energy than its previous model.

Meanwhile, Japanese photo, copy, and office equipment supplier Ricoh is also planning to launch eco-friendly advertising in Times Square, the company will install "Eco-board," a billboard powered entirely by wind and solar power. The billboard has sixteen wind turbines designed specifically for the project. The designers expect the turbines to be able to generate 95% of the power they need from the wind, and if additional power is required, it can be generated by sixty-four solar panels.

Empowered by the recently announced "Green Light for Midtown" project in New York City, and the growing number of fuel-efficient hybrid yellow cabs, Times Square will be transformed into the flagship of a greener planet before long.

ADVERTISEMENT

Negative-Ion Power for a Greener Planet

VIJIN SALON VIJIN

Clean air and clean water are the essential elements for our green planet, but unfortunately the current situation surrounding us does not reflect our ideal goal. But small steps in everyday life can contribute to cleaner air and water on a global level. A Japanese hair salon in the heart of midtown is prepared for this mission and equipped with eco-friendly tools.

A few years ago, Mr Minoru Minamida, a renowned hair stylist and the owner of **Salon Vijin**, realized the power of negative ions, which help purify air and water and ultimately promote youth and vitality by removing oxygen from cells and stopping the oxidation that results in aging. Amazed by this simple but effective solution, he reinvented the salon entirely based on the negative-ion concept: the hair products, professional tools, water, and air are all ionized in this salon.

Water molecules cleanse and hydrate your hair. You'll notice how rejuvenated your hair is after the negative-ion steamer treatment.

Usually Japanese hair-straightening puts a lot of stress on hair and easily damages it; "Ion Esthetic Japanese Super Straightening" developed by Mr. Minamida, however, protects hair from damage and makes the procedure more effective, thanks to negative-ion products and water. The negative-ion steamer, which they use for part of a hair treatment, for example, produces an ionized mist whose water molecules reach deep into the cells, allowing hair to hydrate from deep within the cell while neutralizing the oxidation that occurs within cells. "What is revolutionary about negative ions is that they reactivate what you have," says Mr. Minamida.

In addition to their hair services, Salon Vijin provides complimentary ionized drinks and creates a comforting environment with purified air and soothing waterfall sounds.

Salon Vijin uses a CERA showerhead that produces negative-ion water. Since the ceramic balls in the showerhead never need replacement, you can have the ionized water for the rest of your life for no additional cost ever.

First-time customers at Salon Vijin will get a 20% discount off the regular price for any service including a haircut, perm, highlights, straightening, treatment, etc.

Salon Vijin offers a one-week free rental of the showerhead. Call for details.

Salon Vijin
10 Rockefeller Plaza Concourse Level, New York, NY 10020
TEL 212-664-0664 / www.salonvijin.com

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Q1 Please tell us the title of the article that you find interesting the most and why

Title
Why I liked it _____

Q2 Please tell us which information in Chopsticks NY™ you have found useful and actually took advantage of (Please specify the name of the service you used)
(Ex. I went to Chopsticks Restaurant and ate the Special Ramen featured in the article)

Q3 What kind of topics would you like us to feature in Chop sticks NY™ in the future?

Q4 What is your favorite Japanese lunch meal?

Q5 What is it about Japanese culture that you find to be the most beautiful?

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おめでとう！ ***WINNERS of March issue*** *(Dulce V., Amy C., Jiawen W., Rie T., Erin D.)*

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② Fill out this form and fax it to "Chopsticks NY Monthly Survey" at 212-431-9960
③ Write out your answers and email them to survey@chopsticksny.com.

CHOPSTICKS NY

FOOD DRINK GROCERY

FEATURED STORY

COMPREHENSIVE "YAKITORI" GUIDE

In response to the recent booming popularity of "yakitori" (broiled skewered chicken), Chopsticks NY provides a comprehensive guide to this Japanese comfort food.

RESTAURANT REVIEW

HATSUHANA / AKI ON WEST 4TH / KAMBI / KATSUNO

JAPANESE CHEF'S HOME STYLE COOKING

OAKAYU CHOWDER (PORRIDGE-STYLE CLAM CHOWDER) BY *ARIKI OMAE* (MOMOYA)

ASIAN RESTAURANT REVIEW

YUM YUM BANGKOK

CONVERSATION WITH SAKE SOMMELIER

GEN YAMAMOTO: SAKE AND THE LIMITLESS WORLD OF *COCKTAILS*

LISTINGS

JAPANESE RESTAURANT / OTHER ASIAN RESTAURANT / GROCERY & SAKE

Comprehensive "Yakitori" Guide

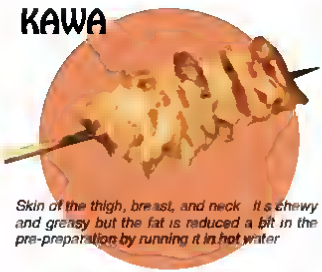
Yakitori is one of the most popular comfort foods in Japan. Whether it's casual dining at a street vendor or an upscale, full course yakitori dinner, there are many ways to enjoy yakitori, and depending on your mood and wallet size, you have options. The word "yakitori" consists of two components, "yaki" (broil, grill) and "tori"(chicken, bird), but Yakitori is not merely about broiled chicken. To better explain the world of yakitori and all the different types of it, Chopsticks NY™ presents a hands-on guide so that you can appreciate it and enjoy it better the next time you walk into a yakitori house.

—— Article contents courtesy of Tori Shin

KASHIWA

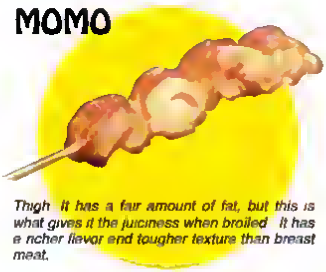
The term refers to chicken meat in general in Kansai area, but in yakitori in Kanto area, it's a skewer that consists of three chunks of thigh meat (top) and one of breast meat (bottom).

KAWA



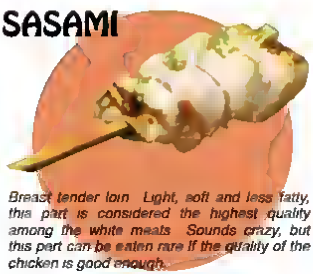
Skin of the thigh, breast, and neck. It's chewy and greasy but the fat is reduced a bit in the pre-preparation by running it in hot water.

MOMO



Thigh. It has a fair amount of fat, but this is what gives it the juiciness when broiled. It has a richer flavor and tougher texture than breast meat.

SASAMI

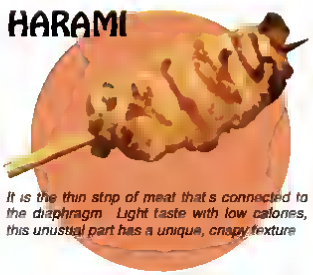


Breast tender loin. Light, soft and less fatty, this part is considered the highest quality among the white meats. Sounds crazy, but this part can be eaten rare if the quality of the chicken is good enough.

TSUKUNE

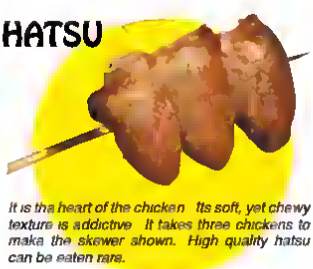
Minced meat made with the thigh, breast and other parts of the chicken with an addition of salt, pepper, eggs and other ingredients. Its shape varies with restaurants.

HARAMI



It is the thin strip of meat that's connected to the diaphragm. Light taste with low calories, this unusual part has a unique, crispy texture.

HATSU



It is the heart of the chicken. Its soft, yet chewy texture is addictive. It takes three chickens to make the skewer shown. High quality hatsu can be eaten rare.

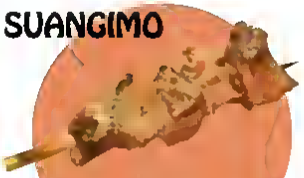
yakitori tip 1 WHY DO THEY USE CHARWOOD?

Yakitori gives off the best flavor when it's broiled on sumi-bi, or charwood. Charwood produces infrared and super high heat that can be as high as 1,800 degrees Fahrenheit which creates the crispy outside and juicy inside in meat. Another advantage of broiling yakitori on charwood is because of the "self smoking" effect. When the fat melts off the ingredients and drips on the charwood, it creates smoke. The smoke goes up and adds a smoky aroma and flavor to the grilling skewers. Each ingredient used for yakitori has different characteristics so grilling yakitori just right requires a lot of skill and experience.

HATSUMOTO

This is the base of the heart that connects to the liver. It has two textures you can enjoy on one skewer, because it includes the harder connective tissue and the softer heart itself. It's yakitori connoisseurs' favorite part.

SUANGIMO

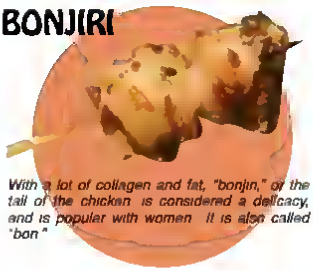


The gizzard. It's crispy when you bite in, and has a sandy, rough texture to the tongue. Enjoy the unique harmony of these peculiar textures. It's also called "zuri" or "sunazuri."

LIVER

While the texture is soft, it has a huge body of flavor. High quality fresh liver can be eaten raw.

BONJIRI



With a lot of collagen and fat, "bonjiri," or the tail of the chicken, is considered a delicacy, and is popular with women. It is also called "bon."

yakitori tip 2 THE TWO PIVOTAL SEASONING FLAVORS: "TARE" & "SHIO"

No matter where you go in Japan, "tare" and "shio" are the standard seasonings for yakitori. "Tare" is a thick, sweet, salty, soy sauce based-glaze with an appetizing caramelized flavor. Each yakitori house has its own secret recipe for their "tare," which is usually handed down through generations. Not only that, the way and frequency in which the skewered meat is dipped into the tare also differs from place to place, making every yakitori house unique in its subtle way. "Shio", on the other hand, is simply salt, but as you know there are many types of salts too. Some yakitori is better with a particular seasoning. If ever in doubt, you can always ask the yakitori chefs for their suggestions.

Variety + Fun = Amazing

Look no further for an ultimate yakitori destination. An astonishing variety of yakitori skewers will surely amuse your tongue on your new food journey.

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Our yakitori masters from Japan are dedicated to introducing the authentic and fine flavors of yakitori.

Bincho-tan yakitori, Organic Chicken, fine jizake & shochu

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FURISODE

The joint of the chicken wing. It's named after the flapping sleeve of the female kimono. It is soft and juicy.

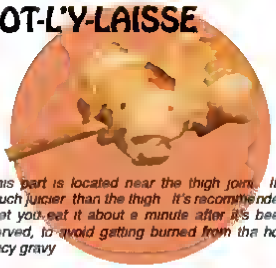
NANKOTSU

Gristle, or the cartilage. It has a unique crunchy texture you can never get from the meat parts of the animal. Knee gristle is called "penkotsu" and the one in the breast is called "yagen."

SESERI

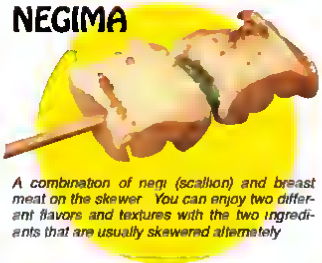
Neck. When you bite into it, it pops in your mouth, and is considered a delicacy for yakitori lovers.

SOT-L'Y-LAISSE



This part is located near the thigh joint. It's much juicier than the thigh. It's recommended that you eat it about a minute after it's been served, to avoid getting burned from the hot, juicy gravy.

NEGIMA

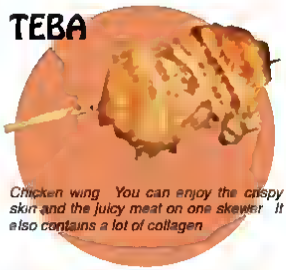


A combination of negi (scallion) and breast meat on the skewer. You can enjoy two different flavors and textures with the two ingredients that are usually skewered alternately.

SHISOMAKI

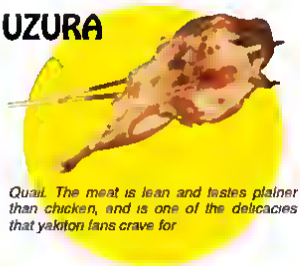
A combination of breast meat and shiso leaves. The unique aroma of the herb, shiso, adds a kick to the plain sasami. Often comes with ume (plum) paste.

TEBA



Chicken wing. You can enjoy the crispy skin and the juicy meat on one skewer. It also contains a lot of collagen.

UZURA



Quail. The meat is lean and tastes plainer than chicken, and is one of the delicacies that yakitori fans crave for.

YASAI

Assortment of vegetables on the skewer. Shishitou pepper, shiitake mushrooms, ginnan (gingko nut) are the standard issue, but seasonal vegetables that have limited supply are also favored among yakitori lovers.

yakitori tip 3

ORDER YAKITORI IN JAPANESE!

When in a yakitori house, do as regulars do. It may be difficult for non-Japanese speakers to have conversations with yakitori chefs at the counter, but you can order what you want if you learn these phrases. "~o kudasai" [Please give me ~] and "~o onegai shimasu" [~ please] You can just add the name of the yakitori you want to eat. For example,

Momo o kudasai [Please give me momo.]
Sunagimo o onegai shimasu. [Sunagimo, please.]

If you want to behave like you're more yakitori-savvy, you can use "~o yaite kudasai" [Please broil ~.] When you specify the seasoning, you should add "~de" before "yaite kudasai." For example,

Kashiwa o shio de yaite kudasai.
[Please broil kashiwa with salt.]
Kawa o tare de yaite kudasai
[Please broil kawa with tare.]

Finally, if you become a regular of a yakitori house, you just say, "Itsumono." Then, the yakitori chef will make you what you regularly order.

TRADITIONAL SUSHI

Hatsuhana

17 E. 46th St. (bet. Madison & 5th Aves.), New York, NY 10017
TEL. 212-355-3345
Lunch: Mon-Fri 11:45am-2:45pm Dinner: Mon-Fri 5:30pm-10pm Sat 5pm-10pm

If you are a New Yorker and do not know **Hatsuhana** by now, you are definitely out of the loop. This is one of the few Japanese restaurants one can call a true establishment in NYC, as it has been in the same midtown location since 1976, surviving the ever changing restaurant scene. The reason for their long-lasting success is simple, reliability. One can always count on getting top-notch quality, traditional Japanese sushi here. Everything that is offered at Hatsuhana is authentic, and to emphasize the authenticity, they have a wide counter space at the sushi bar so that more people are encouraged to sit at the counter (seats 9 downstairs, and 16 upstairs), as the Japanese do when they eat sushi. "Admiring the amazing skills of the veteran sushi chefs, and making sure you are getting the top quality fish you can see through the glass before you, is a part of a true sushi experience," says Ms. Marie Sato, office manager of the establishment. Here, sitting at the counter and having a conversation with the skilled chefs, adds another layer to the experience. They can also recommend what's in season, and if you have a question, they are always happy to answer.

CHEF'S TASTING SELECTION

Using specially imported ti leaf from Hawaii to display the freshest sushi hand picked by the chefs, is a Hatsuhana trademark. Letting the chefs decide, ensures you get the best the season has to offer.

3 Best Sellers

- Omakase Sushi $60 and up
- Box of Dreams $40
- Sushi Hatsuhana $39

JAPANESE

Aki on West 4th

181 West 4th St. (bet. 6th & 7th Aves.) New York, NY 10014
TEL. 212-989-5440
Mon-Sun: 6pm-10:45pm Fri-Sat: 6pm-11:45pm

For close to a decade now, chef Shigeaki Nakanishi at **Aki on West 4th**, has been wowing the toughest West Village restaurant-goers with his exquisite, inventive dishes. Drawing on his experiences of cooking for the Ambassador to the West Indies, his Japanese based creations incorporate a Jamaican twist, making them extraordinarily unique. You can find traditional sushi here too, but most items like *Uni Coco* (sea urchin, scallops and seaweed in whipped coconut milk) and *Eel Napoleon* (eel, fried tofu, crispy potato chips, mashed eel pumpkin, ginger drizzled with eel sauce), on the menu are chef Nakanishi's original creations. "Presentation and quality of the ingredients are the two important factors for our restaurant. In the summer time, we often use vegetables that we grow ourselves, organically, on the roof," says manager/chef's wife, Ms. Yumiko Nakanishi. The beautiful presentation, as well as the subtlety of taste, brings many female fans and artists to the spot. The warm tones of exposed brick in the cozy interior that seats only about 15-20 people at a time, adds an intimate, exclusive feel to the experience. The special menu changes daily to offer the season's best.

SPECIAL APPETIZERS

Delicate does not mean tiny portions here. These beautiful appetizers are more like light entrees, making it perfect for couples or friends to share. From left, *Eel Napoleon*, *Titanic* (crab meat, avocado, seaweed cucumber, mitsuba herb, and wasabi tobiko) and *Uni Coco*.

3 Best Sellers

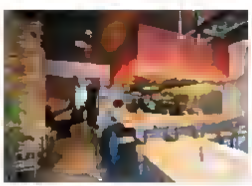
- Eel Napoleon $11
- Titanic $16
- Uni Coco $15

RAMEN HOUSE

Kambi

351 E. 14th St. (bet. 1st & 2nd Aves.) New York, NY 10003
TEL. 212 228-1366
Mon-Sun. 11 30am-11pm

With so many different styles of ramen from different regions of Japan, it's hard to say what style is the best, but one thing we can say, is that ramen is one of the most beloved comfort foods for the Japanese. This was no exception for Jazz musician, Mr. Shigeto Kamada. In fact he loves it so much, he just opened his second ramen shop, **Kambi**. "I've always loved ramen. I often base my Japan tours on the ramen I want to go eat," he laughs. Although he humbly calls himself a "mediocritist", there is nothing mediocre about his ramen. He puts his two decades of ramen eating experience all around Japan into his creations, making them unique, yet has preserved that extra special touch that brings back memories of the great ramen houses in Japan. Ramen has two components, the base broth and the seasoning flavor. At Kambi the ramen come in a variety of broths including pork, chicken, and vegetable as well as several seasoning flavors you can choose from, catering to people with certain food allergies and preferences. You also have a choice in the noodles from thick, thin, wavy, whole wheat, and bean noodles, making it friendly for picky eaters.



TSUKEMEN

Tsukemen (dipping style noodles) with the soy sauce based dipping soup is a great way of enjoying the perfect consistency of the noodles. The sliced pork cooked for four hours is so tender, it melts in your mouth.

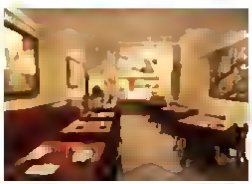
3 Best Sellers

- Kambi Sio $9.50
- Wahoo $9.50
- Spicy Miso Ramen $11.75

JAPANESE

Katsuno

103-01 Metropolitan Ave. Forest Hills NY 11375
TEL. 718-575-4033
Lunch. Tue-Fri 12pm-2.30pm, Dinner Tue-Fri 5.30pm-10pm, Sat & Sun 5pm-10pm



The charming strip on Metropolitan Ave. in Forest Hills just became even more attractive, welcoming a new Japanese restaurant, **Katsuno**, that opened last November. The chef/owner is Mr. Katsuyuki Seo, who has won acclaims with his first establishment, Seo Restaurant, in midtown NYC. Much like his first restaurant, the cuisine at Katsuno features traditional Japanese that highlights the chef's amazing craftsmanship, but they have changed everything from the broth to dressing to give the place a uniqueness of its own. "The food is simplistic, but what you will find here is the immaculate balance of taste within that simplicity you can only get from a highly skilled chef. As simple as they look, it takes hours of preparation to do what we do," says Ms. Yuka Seo, chef Seo's wife who also manages the restaurant. Like Seo, freshness and quality of ingredients is of utmost importance, and the special menu changes regularly to accommodate what's in season, which you will have to ask about since it is not written anywhere. And even if you are not a fan of sushi, not to worry, as they also have an array of non-sushi dishes that are just as fabulous.

SALMON AND SEA URCHIN SALAD

The freshness of the uni and the salmon is what makes this simple dish so special. The big chunks of uni on the endive feel like a little piece of heaven in your mouth. This sizable salad is perfect for sharing amongst two.

3 Best Sellers

- Omakase 3 Starters $12
- Salmon and Sea Urchin Salad $18
- Grilled Miso Marinated Beef $24

Japanese Chef's Home-Style Cooking – Vol. 14 –

OKAYU CHOWDER (Porridge-Style Clam Chowder)

RECIPE COURTESY OF *ARIKI OMAE*

In this corner, Japanese chefs from restaurants in the Tri-State area share their secret recipes of home-style Japanese dishes with you

* * *

Winter through spring is considered clam season in Japan. Early spring is an especially good time to enjoy tasty and nutritious clams. Here, Ariki Omae, the executive chef of Momoya Restaurant in Chelsea, shares his original clam chowder recipe which makes use of Japanese cooking techniques. Instead of using béchamel sauce, which includes a lot of butter, heavy cream and flour, he mixes okayu (porridge) to give the chowder a rich texture while keeping the calorie count low. It is also an "eco" meal because you can use leftover steamed rice and vegetables. "If you change ingredients and adjust the amount of porridge and heavy cream, it can be both a light meal and a rich diner dish," says Omae. Be creative for your own palate and health.

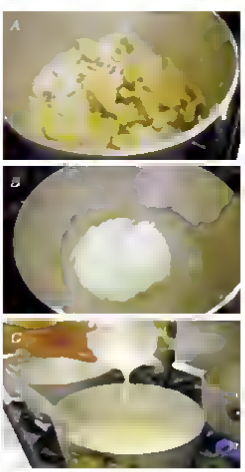
Momoya
185 7th Ave. (at 21st St.), New York, NY 10011
TEL 212-989-4466

INGREDIENTS (Serves 2 people)

2 tablespoons shallots
2 pounds medium size clams
1 large Spanish onion
3 medium size potatoes
1 tablespoon unsalted butter
3 tablespoons sake
1 bay leaf
1 tablespoon vegetable oil
1 teaspoon fresh thyme
Asparagus to garnish
2 cups chicken stock
2 cups steamed rice
3 tablespoons heavy cream
Salt and pepper to taste

STEPS

1. Heat oil in a pan and add julienned shallots and clams and saute them
2. Once shallots and clams get heated, add thyme, butter, sake, sliced onion, and diced potato. (photo A)
3. Add water and bay leaf to sauteed vegetables and clams and simmer for 30–45 minutes
4. Boil chicken stock in another pan, add steamed rice, and simmer for 6–7 minutes until it becomes porridge. (photo B)
5. Smooth out porridge in a blender
6. Add porridge and heavy cream to simmered vegetables and clams and season with salt and pepper. (photo C)
7. Pour in bowl and garnish with boiled asparagus



Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | L Open for Lunch | M Tu W Day Close | Th F Sa Su | Deliver | Family Dining | Reservation Dining | Local Favorite | Vegetarian Friendly | Business Dinner

C Coupon available at www.chopsticksny.com

Upper West

Akari Sushi Lounge — Upper West
507 Columbus Ave (bet. 84th St & 85th St) — $10
212-362-6200

Asiate — Upper West
Mandarin Oriental Hotel, 35F — $100 L
212-805-8881

Bar Masa — Upper West
Time Warner Ctr, 10 Columbus Cir, 4th Fl — $69 Su L
212-823-9800

Cafe SWISH — Upper West
2953-55 Broadway (bet. 115th & 116th St) — $25 L
212-222-0586

Gari — Upper West
370 Columbus Ave (bet. 77th & 78th St) — $80
212-362-4816

Haku — Upper West
2425 Broadway (bet. 89th & 90th St) — $25 L
212-580-2586

Haru — Upper West
433 Amsterdam Ave (bet. 80th &81st St) — $35
212-579-5655

Ichie Restaurant — Upper West
53 W. 106th St (bet. Manhattan & Columbus) — $25 L
212-865-4888

Kouzan — Upper West
865 Amsterdam Ave (93rd St) — $25 L
212 280-8099

Masa — Upper West
Time Warner Ctr, 10 Columbus Cir, 4th Fl — $400 Su L
212-823-9800

Neo Sushi — Upper West
2239 Broadway (bet. 82nd St & 83rd St) — $25
212-769-1003

Planet Sushi — Upper West
340 Amsterdam Ave (Corner of 78th) — $25 L
212 712 2162

Roppongi — Upper West
434 Amsterdam Ave (at 81st St.) — $35 L
212-362-8182

Sushi A-Go-Go — Upper West
1900 Broadway (bet. 63rd & 64th St.) — $25 L
212-724-7340

Sushi Hana — Upper West
468 Amsterdam Ave (bet. 82nd & 83rd St.) — $35 L
212-874-1076

Tenzan — Upper West
275 Columbus Ave (at 73rd St.) — $37 L
212-580-7300

Yuki Sushi — Upper West
656 Amsterdam Ave (at 92nd St.) — $25 L
212 787-6200

Upper East

Aki Sushi — Upper East
1425 York Ave (bet. 75th & 76th St.) — $30 L
212-628-6895

Donguri — Upper East
309 E. 83rd St. (bet. 1st & 2nd Ave.) — $54 M
212-737-5656

East Japanese — Upper East
354 E. 58th St. (bet. 1st & 2nd Ave.) — $22 L
212-734-5270

Geisha — Upper East
33 E. 91st St. (bet. Park & Madison Ave.) — $61 Su L
212-813-1112

Ginza Japanese Restaurant — Upper East
800 Lexington Ave (at 62nd St.) — $20 L
212-888-7696

Haru — Upper East
1327 3rd Ave. (at 70th St.) — $30 L
212 452-1028

Haru Sake Bar — Upper East
1323 3rd Ave. (at 76th St.) — $38 L
212-452-2230

Ichiro — Upper East
1694 2nd Ave (bet. 87th & 88th St.) — $30 L
212-879-6300

Ikenohana — Upper East
1016 Lexington Ave (bet. 72nd & 73rd St.) — $30 L
212-737-4639

Iron Sushi — Upper East
355 E. 78th St. (bet. 1st & 2nd Ave.) — $29 L
212-772-7690

KAI — Upper East
822 Madison Ave (bet. 68th & 69th St.) — $100 M Su
212-[illegible]-7277

Ko Sushi — Upper East
1323 2nd Ave (at 70th St.) — $31 L
212-439-1670

Koiso Sushi — Upper East
310 E. 89th St. (bet. 1st & 2nd Ave.) — $30 L
212-426 1218

Mr. Ginger — Upper East
1572 2nd Ave (bet. 81st & 82nd St.) — $33 L
212-988 1188

Naruto Ramen — Upper East

Our signature NARUTO RAMEN is a soy broth based noodle soup topped with boiled eggs, various vegetables and thick slices of tender pork. Miso and curry flavored broth also available. Enjoy any ramen for $6.50 on Mondays and GYOZA for $2.50 on Wednesdays
1596 3rd Ave (bet. 93th & 90th St.) — $10 L
212-203-7403

Oyagu — Upper East
1184 1st Ave. (bet. 63rd & 64th St.) — $20 L
212-751-3318

Poke — Upper East
343 E. 85th St. (bet. 1st & 2nd Ave.) — $35 Su
212-243-0569

Sachi — Upper East
1350 Madison Ave (bet. 94th & 95th St.) — $30 Su L
212-534-5800

Sake Hana — Upper East
265 E. 78th St. (bet. 2nd & 3rd Ave.) — $30
212-327-0582

Sasabuna — Upper East
401 E. 73rd St. (bet. 1st & York Ave.) — $80 M Su L
212-249-1563

Shabu-Shabu 70 — Upper East
314 E. 70th St. (bet. 1st & 2nd Ave.) — $37 L
212-861-5535

Sushi Hana — Upper East
1501 2nd Ave (at 78th St.) — $30 L
212-327-0582

Sushi of Gari — Upper East
402 E. 78th St. (bet. 1st & York Ave.) — $70 M
212 517 5340

Sushi Seki — Upper East
1143 First Ave (bet. 62nd & 63rd St.) — $57 Su
212-371-0231

Tatami 72 — Upper East
1400 2nd Ave (bet. 72nd & 73rd St.) — $20 L
212-472-1700

Tenzan — Upper East
1714 2nd Ave. (at 88th St.) — $35 L
212-369-3600

Teriyaki Boy — Upper East
1640 3rd Ave. (bet. 91st & 92nd St.) — $7 L
212 987 7150

Tokukei 86 — Upper East
314 E. 86th St. (bet. 1st & 2nd Ave.) — $25
212-624-5334

TORI SHIN — Upper East

TORI SHIN is not an ordinary Yakitori Restaurant!! Chef and Tokyo-style Yakitori is made only with organic chickens from FA. No smoke from the grill with excellent ventilation. Vegetarian dishes available. Yakitori Kaiseki (Omakase) $75
1153 1st Ave (bet. 64th & 65th St) — $70 Tu
212-988-8400

Tsuki Restaurant — Upper East
1410 First Ave (bet. 74th & 75th St.) — $25 Su
212 517-5990

Wajima — Upper East
134 E. 61st St. (bet. Lex. & Park Ave.) — $40 Su L
212-813-3095

Wasabi Lobby — Upper East
1584 2nd Ave (at 82nd St.) — $30 L
212-988-9902

YUKA Restaurant — Upper East
1557 2nd Ave (bet. 80th & 81st St.) — $25 L
212 772 9675

Yuko — Upper East
1531 York Ave (at 81st St.) — $25 L
212 988-5900

Midtown West

Aki Sushi — Midtown West
346 W. 52nd St. (bet. 8th & 9th Ave.) — $30 L
212-262-2880

Aquamarine — Midtown West
713 2nd Ave. (bet. 38th &39th St.) — $30 L
212 297-1880

Bamboo 52 — Midtown West
344 W. 52nd St. (bet. 8th Ave. & 9th Ave.) — $18 L
212-315-2777

Benihana — Midtown West
47 W. 56th St. (bet. 5th & 6th Ave.) — $30 L
212-581-0330

Blue Ribbon Sushi Bar & Grill — Midtown West
308 W. 58th St. (bet. 8th & 9th Aves.) — $61 L
212-397-0404

East 55 — Midtown West
253 W. 55th St. (bet. Broadway & 8th Ave.) — $20 L
212-581 2240

Fuji — Midtown West
238 W. 56th St. (bet. Broadway & 8th Ave.) — $25 L
212-245-7137

Go Sushi — Midtown West
750 9th Ave. (at 51st St.) — $20 L
212-459-2288

GO! GO! CURRY! — Midtown West

The Triple Crown winner of a Japanese curry contest is the one and only curry specialty restaurant in NYC. They are known for long lines of people eagerly waiting to taste their awesome curry and with 20 branches in Japan, their popularity is exploding.
273 W. 38th St. (bet. 7th & 8th Ave) — $8.5 L
212-730-5555 www.gogocurryusa.com

Hakata Grill — Midtown West
230 W. 48th St. (bet. Broadway & 8th Ave.) — $40 L
212-245-1020

Haru — Midtown West
205 W. 43rd St. (bet. Broadway & 8th Ave.) — $35 L
212-398-9810

Iroka — Midtown West
152 W. 45th St. (bet. 6th & 7th Ave.) — $20 L
212-398-9045

Ise 56 — Midtown West
56 W. 56th St. (bet. 5th & 6th Ave.) — $20 L
212-767-8702

Ishihama — Midtown West
319 5th Ave. 32nd St. — $25
212-696-0202

Koba Club — Midtown West
60 W. 56th St. (bet. 5th and 6th Ave.) — $146 Su
212-644-5623

Kodama 45 — Midtown West
301 W. 45th St. (bet. 8th & 9th Ave.) — $20 L
212-582-9085

Koi — Midtown West
40 W. 40th St. (5th & 6th Ave) — $62 L
212-921-3330

Kyotofu — Midtown West
705 8th Ave. (bet. 48th & 49th St.) — $25 M L
212-874-9012

Menchanko-Tei — Midtown West
43-45 W. 55th St. (bet. 5th & 6th Ave.) — $18 L
212-247 1585

Menkui-Tei — Midtown West
50 W. 58th St. (bet. 5th & 6th Ave.) — $20 L
212-757 1642

Monster Sushi — Midtown West
22 W. 46th St. (bet. 5th & 6th Ave.) — $30 L
212-398-7707

Natsumi — Midtown West
228 W. 50th St. (bet. 8th & Broadway) — $30 L
212-258-2868

NOBU 57 — Midtown West
40 W. 57th St. (bet. 5th & 6th Ave.) — $100 L
212-757-3000

Omido — Midtown West
1695 Broadway(bet. 53rd/54rd St.) — $45 L
212-247-9110

Onigashima — Midtown West
43-45 W. 55th St. 2nd Fl. (5th & 6th Ave) — $30 L
212-541-7145

Pacific Echo — Midtown West
242 W. 56th St. (bet. Broadway & 8th Ave.) — $25 L
212 265-8808

Pearl on the Sushi — Midtown West
985 8th Ave. (at 58th St.) — $20 L
212-977-9805

Midtown West **Sake Bar Hagi** $30
152 W 49th St (bet 6th & 7th Ave.)
212-764-0549

Midtown West **Sapporo** $12
152 W 43rd St (bet 6th & 7th Ave.)
212-869-8972

Midtown West **Shimizu** $50
318 W 51st St (bet 8th & 9th Ave.)
212-541-8581

Midtown West **Suba Nippan** $30
19 W 52nd St (bet 5th & 6th Ave.)
212-489-2525

Midtown West **Sugiyama** $90
251 W 55th St (bet. Broadway & 8th Ave.)
212-956-0670

Midtown West **Sushiden** $50
123 W 49th St (bet. 6th & 7th Ave.)
212-336-2900

Midtown West **Sushiya** $20
28 W 56th St (bet 5th & 6th Ave.)
212-247 5758

Midtown West **Tachigui Sobaya** $8
732 7th Ave (bet. 48th & 49th St.)
212-265-8181

Midtown West **Teriyaki Boy** $7
985 9th Ave (bet. 57th & 58th St.)
212-307 7202

Midtown West **Yakitori TOTTO** $44
251 W 55th St (bet. Broadway & 8th Ave.)
212 245-4555

Midtown West **Yoshinoya** $7
255 W 42nd St (bet. 7th & 8th Ave.)
212 703-3940

Midtown West **Yummy Sushi** $7
30 Rockefeller Plaza Concourse Level
212-459-2800

Midtown East

Midtown East **212 Fukumatsu** $28
212 E. 52nd St. (bet. 2nd & 3rd Ave.)
212-754-4040

Midtown East **Abuniya Kinnosuka** $51
213 E. 45th St. (bet. 2nd & 3rd Ave.)
212-867 5454

Midtown East **Amakusa** $20
143 E. 47th St. 3rd Fl. (bet. 3rd & Lex. Ave.)
212-593-3355

Midtown East **Azusa** $25
3 E. 44th St. (bet. 5th & Madison Ave.)
212-661-0001

Midtown East **Chiyoda Sushi** $18
16 E. 48st St. (bet. 5th & Madison Ave.)
212-400-8090

Midtown East **DONBURI-YA** $25
137 E. 47th St. (bet. Lexington & 3rd Ave.)
212 980-7909

Midtown East **E53 Teriyaki House** $20
220 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-759-6075

Midtown East **Ga Sushi** $20
511 3rd Ave. (bet. 34th & 35th St.)
212-679-1388

Midtown East **Ga Sushi** $25
962 2nd Ave (at 52nd St.)
212-593-3383

Midtown East **Gyu-Kaku** $40
805 3rd Ave. 2nd Fl. (at 50th St.)
212 702-8115

Midtown East **Hakubai** $66
The Kitano Hotel, 66 Park Ave. (at 38th St.)
212-885-7111

Midtown East **Haru** $35
280 Park Ave. (at 48th St.)
212-490-9580

Midtown East **Hatsuhana** $50
17 E. 48th St. (bet. 5th & Madison Ave.)
212-355-3345

Midtown East **Hatsuhana Park** $35
Casual dining experience with authentic and fresh sushi. The combination of premium seafood and rice is sure to please your appetite! A wide variety of appetizers are popular among the Japanese patrons. Enjoy a relaxing time with great food in a cozy atmosphere.
237 Park Ave. (at 46th St.)
212-661-3400 www.hatsuhana.com

Midtown East **Inagiku** $70
111 E. 49th St. (bet. Park & Lexington Ave.)
212-355-0440

Midtown East **Ise 49** $25
151 E. 49th St. (bet. Lexington & 3rd Ave.)
212-319-6676

Midtown East **Izakaya Ariyoshi** $25
If you are looking for authentic and refined Izakaya style Japanese food, Aryoshi is the place to be. Homey atmosphere is perfect to relax and enjoy over 100 kinds of home-style cooking. Fresh ingredients makes for a varied daily menu. Open until 4am.
226 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-319-3340

Midtown East **Izakaya Riki** $30
141 E. 45th St. (bet. 3rd & Lexington Ave.)
212-986-5804

Midtown East **Katsu-hama** $18
11 E. 47th St. (bet. 5th & Madison Ave.)
212-758-5808

Midtown East **Kuruma Sushi** $110
7 E. 47th St. 2nd Fl. (bet 5th & Madison Ave.)
212-317 2802

Midtown East **Magu Midtown** $125
#45 UN Plaza (1st Ave Bet. 47th & 48th st.)
212-964-7777

Midtown East **Menchanko-Tei** $14
131 E. 45th St. (bet. Lexington & 3rd Ave.)
212-986-6005

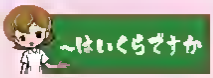
Midtown East **MOCO** $30
Check out Moco's amazing Happy Hour - $25 for all you can eat sushi and add bonus $5 for all your can drink. Happy hour is from 5pm-10pm (Mon-Sat) and from 4pm 10pm (Sun). Hours are Mon 5pm-11pm Tue & Wed 5pm-1am, Thu-Sat 5pm-2am, Sun 4pm-10pm.
516A 3rd Ave. (bet. 34th & 35th St.)
212-685-3663

Midtown East **Nada-Sushi** $25
139 E. 50th St. (bet. Lexington & 3rd Ave.)
212-838-2537

Midtown East **Naniwa** $30
4 E. 46th St. (bet. 5th & Madison Ave.)
212-370-4045

Midtown East **Nippon** $49
155 E. 52nd St. (bet. Lexington & 3rd Ave.)
212-758-0226

Midtown East **Ono/h** $9
156 E. 45th St. (bet. Lexington & 3rd Ave.)
212-922-0788



"~WA IKURA DESU KA."

[meaning] How much does cost?

[usage] Restaurants, subway shops, movie theaters, etc. whenever you'd like to ask the price of something, use this phrase. Japanese currency is yen pronounced en. $1 is equivalent to 109 yen as of August 2008.

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249 E 48th St (bet 2nd & 3rd Ave.) $50
212-355-7722

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205 E 45th St (bet. 2nd & 3rd Ave.) $53
212-867-4200

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211 E 43rd St #1F (bet 2nd & 3rd Ave.) $50
212-953-7253 www.sakagura.com

Midtown East **Shaburi**
125 E 39th St (bet Lexington & Park Ave.) $30
212-867-6388

Midtown East **Shinbashi**
7 E 48th St (bet 5th & Madison Ave.) $50
212-813-1000

Midtown East **Shochu Bar Hatchan**
210 E 44th St (bet 3rd & 2nd Ave.) $30
212-687 5075

Midtown East **Soba TOTTO**
211 E 43rd St. 1st Floor (bet 2nd & 3rd Ave) $44
212-557-8200

Midtown East **Sushi ANN**
38 E 51st St (bet Park & Madison Ave.) $60
212-755-1710

Midtown East **Sushi Time**
921 2nd Ave (bet 49th & 44th St.) $20
212-983-0583

Midtown East **Sushi Zen**
108 West 44th Street $70
212 302-0707

Midtown East **Sushidan**
118 E 43th St (bet 5th & Madison Ave.) $57
212-758-2700

Midtown East **Take Sushi**
1026 2nd Ave (bet 54th & 55th St.) $35
212-355-3557

Midtown East **Tokyo**
342 Lexington Ave (bet 39th & 40th St.) $50
212-697-8330

Midtown East **Tsushima**
141 E 47th St (bet Lexington & 3rd Ave.) $40
212 207 1939

Midtown East **Udon West**
150 E 46th St (bet Lexington & 3rd Ave.) $10
212-922 3677

Midtown East **Washoku Tai**
1007 2nd Ave (bet 53rd & 54th Sts) $30
212 223-1303

Midtown East **Yakuniku Izakaya Riki**

Serving authentic yakiniku dinner (Japanese BBQ) with several kinds of red wine, sake and shochu in a romantic semi-private dining space. A private back room accommodates for large parties. Open Monday to Saturday 1 pm 6pm until 4am.
250 E 52nd St (bet. 2nd & 3rd Ave.) $30
212-828-4255

Midtown East **Yakitori East**
210 E 44th St (bet 2nd & 3rd Ave.) $20
212-697-7075

Midtown East **YAMA Restaurant**
309 E 49th St (bet 1st & 2nd Ave.) $37
212-355-3370

Midtown East **Tarys**

The sister restaurant of Yakitori Totto. Tarys is the newest Yakitori spot in Midtown. Menu showcases every imaginable part of chicken, faultlessly sourced and grilled to perfection. Tarys also offers innovative dishes as well.
248 E 52nd St 2Fl (bet 2nd & 3rd Ave.) $44
212-813-1800 www.tarysnyc.com

Midtown East **Yummy Sushi**
976 3rd Ave.Food Court, Lower Level $7
212-888-8801

Korea Town

Korea Town **Ichi Umi Restaurant**
8 E 32nd St. (bet. Madison & 5th Ave.) $25
212 725-1333

Chelsea

Chelsea **Ahi Sushi**
128 W 39th St (bet Broadway & 7th Ave.) $30
212-868-8091

Chelsea **Daioh Sushi**
300 W 23rd St (bet. 7 th & 8th Ave.) $20
212 727-0899

Chelsea **ENNJU**
20 E 17th St. (bet. 5th & Broadway) $10
646-336-7004

Chelsea **Iron Sushi**
440 3rd Ave (bet 30th & 31St St.) $29
212-447-6822

Chelsea **Izahaya Ten**
207 10th Ave (bet 22nd & 23rd St.) $29
212-627-7777

Chelsea **Matsuri**
369 W10 St (bet 6th & 7th Ave) $30
212-243-6400

Chelsea **Momoya**
185 7th Ave (at 21st St.) $40
212-989-4466

Chelsea **Monstar Sushi**
158 W 23rd St. (bet. 6th & 7th Ave.) $30
212-620-8131

Chelsea **MORIMOTO**
85 10th Ave (bet 15th and 16th St.) $50
212-989-8883

Chelsea **Naha Naka**
458 W 17th St (at 10th Ave.) $50
212-929-9744

Chelsea **Noach**
143 9th Ave. (at 17th St.) $26
212-691-9600

Chelsea **Ono**
Gansevoort Hotel 18 9th Ave (at 13th St.) $60
212-660-6766

Chelsea **Tebeya**
114 W 19th St (bet 6th & 7th Ave.) $10
212-924-3335

Gramercy

Gramercy **15 EAST**
15 E 15th St (Union Sq W & 5th Ave.) $75
212-647-0015

Gramercy **Ayi Sushi**
519 3rd Ave (bet 34th & 35th St.) $26
212-686-2055

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121 E 27th St (bet Lex & Park Ave S) $30
212-213-[illegible]

Gramercy **BUTAI**
115 E 18th St (bet. Park Ave. & Irving Pl) $44
212-387-[illegible]

Gramercy **Choshi**

Located near Gramercy Park. Try Choshi's original sushi-rolls that are pleasing to the eye and palate. Daily specials, Ladies Set. Comb nat on Rice, and a wide variety of kitchen menu are popular. Outside dining space, delivery and take-out service available.
77 Irving Place (at 19th St.) $20
212-420-1419 www.sushi-choshi.com

Gramercy **Hamachi**
34 E 20th St (bet. Broadway & Park Ave.) $17
212-420-[illegible]

Gramercy **Hane**
346 1st Ave (at 20th St.) $30
212 598-9898

Gramercy **Honu**
220 Park Ave. South (at 19th St.) $35
646-429-0909

Gramercy **JAPONAIS**
111 E 18th St (bet. Irving Pl. & Park Ave. S.) $75
212-260-2020

Gramercy **Kaiten Sushi East**
369 3rd Ave. (bet. 26th & 27th St.) $15
212-[illegible]2325

Gramercy **Mishima**
164 Lexington Ave (bet. 30th & 31St St.) $25
212-532-9596

Gramercy **Momakawa**
157 E 28th St (bet. Lexington & 3rd Ave.) $45
212 684-7830

Gramercy **SABURI**

It's the only restaurant in NY serving Wafu-chuka - Japanese style Chinese cuisine with a healthy twist. A veteran owner/chef who worked under the iron Chef Chinese cuisine. New and refreshing dishes. Enjoy Chinese cuisine like you've never experienced before.
168 Lexington Ave.(bet. 30th & 31st St.) $25
212-481-7768 www.saburiny.com

Gramercy **Sushi SAMBA**
245 Park Ave. South (bet. 19th & 20th St.) $35
212 475-9377

Gramercy **Sushi Sen-nin**
30 E 33rd St. (bet. Madison & Park Ave. S.) $40
212 660-2206

Gramercy **Sushi Twist**
66 Madison Ave. (Bet. 27th & 28th St.) $30
212 213-2269

Gramercy **Teriyaki Boy**
18 Lexington Ave. (bet. 22nd & 23rd St.) $10
212 260-4420

Gramercy **YAMA Restaurant**
122 E 17th St. (at Irving Pl.) $20
212-475-0668

West Village

West Village **Blue Ribbon Sushi**
57 Sullivan St. (bet. Prince & Spring St.) $51
212-343-0404

West Village **Go Sushi**
3 Greenwich Ave. (at 9th Ave. & 8th St.) $20
212-366-6272

West Village **aki on west 4**

A former chef for the Japanese ambassador to Jamaica cooks excellent Japanese cuisine influenced by Jamaican flavors. Menu emphasizes presentation original style and many dishes feature fruits. The intimate décor with 18 seats makes you feel at home.
181 W 4th St (bet. 6th & 7th Ave.) $44
212-989-5440

West Village **Cho Cho San**

A neighborhood restaurant perfect for a get together with friends and family. They offer the refined traditional home cooking including many organic and healthy dishes at affordable prices. Student discount available.
15 West 8th St. (bet. 5th & 6th Ave.) $25
212-473-3333 www.chochosanrestaurant.com

West Village **Hakata Tonton**
61 Grove St (bet. 7th Ave. & Bleecke St.) $25
212 242 3999

West Village **Kirara**
33 Carmine St (bet. Bleecker & Bedford St.) $30
212 741 2123

West Village **Marumi**
546 LaGuardia Pl (bet. Bleecker & W 3rd St.) $30
212-675-7055

West Village **Miyabi**
121 W 3rd St. (Macdougal & 6th Ave.) $20
212-677 2370

West Village **Miyagi**
220 W 13th St (bet. 7th & Greenwich Ave) $25
212-620-3030

West Village **Nagomi**
173 Prince St (Thompson & Sullivan) $50
212-387 7230

West Village **Rockmeisha**
11 Barrow St (bet W 4th St. & Bleeker) $30
212-675-7771

West Village **Setagaya(Union Sq)**
90 University Pl (bet. 11th & 12th St.) $13
212 229-1483

West Village **Seto**
357 Sixth Ave (Washington Pl.) $45
212-414-3088

West Village **Sumile Sushi**
154 W 13th St (bet. 6th and 7th Ave.) $30
212-989-7799

West Village **Sushi Mambo**
255 Bleecker St (Cornelia St. & Leroy St.) $18
212-675-5665

West Village **Swish Cafe**
66 W 3rd St (bet. Sullivan & Thompson St.) $12
212 777-1400

West Village **Tamoe Sushi**
172 Thompson St (Bleecker & Houston) $30
212 777 5348

West Village **Ushiwakamaru**
136 Houston St (Sullivan & MacDougal) $80
212-228-4191

West Village **YAMA on Carmine St.**
38-40 Carmine St (Bleecker & Bedford) $37
212-989-0330

West Village **YAMA on Houston St**
92 Houston St (LaGuardia & Thompson) $37
212-674-0031

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344A St Marks Pl (bet 2nd & 3rd Ave.) 212-387-7959
Lunch 12pm-4pm, Dinner 5pm-1am (Sun-Thu) 5pm-2am (Fri & Sat)
WWW.SETAGA-YA.COM

East Village

East Village — BONOST
8 Bond St. (bet. Broadway & Lafayette St.) $40
212-777-2500

East Village — Cha-An

Serving a wide variety of teas from China, Japan and India as well as original sweets created by our pastry chef. Daily Special Set for lunch or dinner goes well with one or sake. Traditional tea ceremony in Sekai-do (oriental tea room) is available by reservation.
230 E. 9th St. 2nd Fl. (bet. 2nd & 3rd Ave.) $20
212-228-8030 www.chaanteahouse.com

East Village — Chiyono
329 E. 6th St. (bet. 1st & 2nd Ave.) $15
212-473-8964

East Village — Cube 63
63 Clinton St. $21
212-228-6751

East Village — Curry-Ya

Your hunger will undoubtedly be satisfied at Curry Ya. Gourmet Japanese Curry sweets amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm.
214 E. 10th St. (bet. 1st & 2nd Ave.) $20
866-602-8779 www.mycurry-ya.com

East Village — Esashi
32 Ave. A (bet. 2nd & 3rd St.) $25
212-505-4726

East Village — GO Restaurant

Try our Gotouch Bento ($3.95), featuring Japan's regional specialties in a bento box. This month's menu includes Hokkaido and Kobe Bento. Also enjoy Tsukune Ramen Noba served in a hot pot with juicy chicken balls, tofu and other healthy toppings in rich clear broth.
30 St. Marks Pl. (bet. 2nd & 3rd Ave.) $16
212-254-5510

East Village — Gyu-Kaku
34 Cooper Sq. (bet. 5th & 6th St.) $40
212-473-2849

East Village — Hasaki

Serving authentic Japanese food since 1964, our Edomae style sushi is made only by experienced sushi chefs. Try daily specials from sushi bar and kitchen. Also offering seasonal delicacies. Open Lunch Time (Wed-Fri) 12pm-3pm (Sat & Sun) 1pm-4pm.
210 E. 9th St. (bet. 2nd & 3rd Ave.) $35
212-473-3327 www.hasaki-nyc.com

East Village — IPPUDO NY
65 4th Ave. (bet. 9th & 10th St.) $20
212-388-0088

East Village — Ishikura
67 1st Ave. (at 4th St.) $20
212-979-6646

East Village — Japonica
100 University Pl. (at 12th St.) $40
212-243-7752

East Village — JEWEL BAKO
236 E. 5th St. (bet. 2nd & 3rd Ave.) $50
212-979-1012

East Village — Kasadela
647 E. 11th St. (bet. Ave. B & C) $30
212-777-1562

East Village — KAMBI RAMEN HOUSE

Our original flavors are inspired by ramen from many regions of Japan like Kumamoto, Hokkaido, Hakata, Kyoto and Tokyo. Find your favorite style from pork chicken vegetable and mixed broth with shoyu, miso and salt flavors along with different types of noodles.
351 E. 14th St. (bet. 1st & 2nd Ave.) $15
212-228-1369 www.newyorkramen.com

East Village — Kyo Ya
94 E. 7th St. (bet. 1st Ave. and Ave. A) $35
212-982-4140

East Village — LAN
56 3rd Ave. (bet. 10th & 11th St.) $40
212-254-1455

East Village — Le Mu
107 Ave. A (bet. 6th & 7th St.) $20
212-473-3100

East Village — May's KU E BA
121 2nd Ave. (bet. 7th & St. Marks St.) $10
347-256-2655

East Village — Maakui-tei
63 Cooper Sq. (bet. 7th & St. Marks Pl.) $10
212-228-4152

East Village — MINCA
536 E. 5th St. (bet. Ave. A & B) $10
212-505-1001

East Village — Natori
58 St. Marks Pl. (bet. 1st & 2nd Ave.) $20
212-533-7711

East Village — Noodle Cafe Zen
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-533-0455

East Village — Nori
128 2nd Ave. (bet. 7th and St. Marks Pl.) $30
212-677-4025

East Village — OH! Taisho
9 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25
212-673-1900

East Village — Otafuku

A tiny vendor-like spot Otafuku specializes in popular Japanese comfort food. Takoyaki octopus dough and Okonomiyaki pancakes as well as Teriyaki and Udon. Kids mochi cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo.
236 E. 9th St. (bet. 2nd & 3rd Ave.) $6
212-979-2733

East Village — Rai Rai Kan

Have you ever seen the movie Tampopo? a Japanese cult movie about surfing ramen noodle soup? Rai Rai Kan lets you experience the real Tokyo ramen without MSG. Don't forget our homemade gyoza too. We guarantee your most delightful experience!
214 E. 10th St. (bet. 1st & 2nd Ave.) $15
212-477-7030

East Village — Sake Bar Decibel
240 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-979-2733

East Village — Sake Bar Satsko
202 E. 7th St. (bet. B & C Ave.) $25
212-614-0933

East Village — Sapporo East
164 1st Ave. (at 10th St.) $20
212-260-1330

East Village — Setagaya (St. Marks Pl.)
34-A St. Marks Pl. (bet. 2nd & 3rd Ave.) $13
212-387-7388

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*We may close prior to our closing time when we run out of our soup or noodles. Please call for availability.

East Village — **Setagaya - E. Village**

#1 Ramen from Tokyo continues to evolve. New location open in Un on Sq, serving Sho Shoyu & Gyolou ramen. Must try new Miso Ramen—a rich flavor w fish broth at E. Village location. For late night cravings visit St. Marks location until 2am on Fr & Sat.

141 1st Ave (bet. St. Marks & 9th St.) 212-529-2740 www.setagaya.com — $13 L

East Village — **Shabu-Tatsu**

216 E. 10th St. (bet. 1st & 2nd Ave.) 212-477-2972 — $33

East Village — **Sobekok**

305 E. 5th St. (bet. 1st & 2nd Ave.) 212-254-2244 — $45 M L

East Village — **SOBAYA**

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Set $15 with soba or udon, side dishes and dessert. Daily special appetizers and sake selection available for dinner.

229 E. 9th St. (bet. 2nd & 3rd Ave.) 212-533-6966 www.sobaya-nyc.com — $20 D L

East Village — **Souen Ramen**

326 E. 6th St. (bet. 1st & 2nd Ave.) 212-388-1155 — $12

East Village — **Souen Restaurant**

28 E. 13th St. (bet. University Pl. & 5th Ave.) 212-627-7150 — $20

East Village — **Sushi Aryoshi**

Sushi Aryoshi is a hidden gem located near Union Square, serving Japanese tapas & sushi. The menu includes authentic Japanese dishes as well as innovative dishes with a large select on of appetizers. A bar counter and a wide variety of sake available.

210 Broadway (bet. 11th St. & 12th St.) 212-388-1884 — $30 L

East Village — **Sushi Lounge**

132 St. Marks Pl. (bet. 1st Ave & Ave A) 212-598-1186 — $30 L

East Village — **Takahachi**

85 Ave. A (bet. 5th & 6th St.) 212-505-6524 — $20 L

East Village — **Teriyaki Boy**

216 E. 10th St. (bet. 1st & 2nd Ave.) 212-777-7058 — $10 L

East Village — **Typhoon**

75 St. Marks Pl. (bet. 1st & 2nd Ave.) 212-570-2660 — $15

East Village — **Udon West**

11 St. Marks Pl. (bet. 2nd & 3rd Ave.) — $20 L

East Village — **Umaime**

Umaime is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts.

19 E. 3rd st. (bet. 1st & 2nd Ave) 646-654-1122 www.downtownumimae.com — $20

East Village — **Village Yokocho**

8 Stuyvesant St, 2Fl (bet. 2nd & 3rd Ave.) 212-598-3041 — $20

East Village — **Yakiniku West**

216 E. 9th St. (bet. 2nd & 3rd Ave.) 212-979-9238 — $25 Su L

East Village — **Yekiton Tenshe**

5 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-228-5088 — $20

East Village — **Yoshi Sushi**

131 Avenue A (bet. 7th St & St. Marks Pl.) 212-420-5909 — $18 L

East Village — **ZEN**

31 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-533-1455 — $15 L

Lower Manhattan

Lower Mhn — **Azabu Sushi**

428 Greenwich (basement of Greenwich Grill) 212-274-0428 — $50 L

Lower Mhn — **EN Japanese Brasserie**

435 Hudson St. (at Leroy St.) 212-647-9196 — $40

Lower Mhn — **Greenwich Grill**

428 Greenwich St. (bet Vesty & Laight St.) 212-274-0428 — $50 L

Lower Mhn — **Hireka s Place**

75 Thompson St. (bet. Spring & Broome St.) 212-625-1303 — $15 L

Lower Mhn — **Ise Downtown**

50 Pine St. (bet. William & Pearl St.) 212-785-1500 — $35 Su Su L

Lower Mhn — **Kaijou**

21 South End Ave 212-786-3086 — $25 L

Lower Mhn — **Kitchen Club**

30 Prince St. (at Mott St.) 212-274-0025 — $35 L

Lower Mhn — **Matsugen**

241 Church St. (at Leonard St.) 212-925-0202 — $35 M L

Lower Mhn — **MEGU**

62 Thomas St. (Church & W. Broadway) 212-964-7777 — $125 L

Lower Mhn — **Mottsu**

265 Mott St. (bet. E. Houston & Prince St.) 212-343-8017 — $25 L

Lower Mhn — **NINJA**

25 Hudson St. (bet. Duane & Reade St.) 212-274-8500 — $70

Lower Mhn — **NOBU**

105 Hudson St. (at Franklin St.) 212-219-0500 — $100 L

Lower Mhn — **NOBU NEXT DOOR**

105 Hudson St. (Franklin & N. Moore St.) 212-334-4445 — $75

Lower Mhn — **Omen**

113 Thompson St. (bet. Prince and Spring Sts.) 212-925-8923 — $30

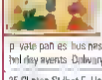
Lower Mhn — **Quickly Shabu Shabu**

237 Grand St. (Bowery and Chrystie St.) 212-431-0339 — $13 L

Lower Mhn — **Kasaajin**

848 Duane St. (bet. Church & W. Broadway) 212-346-7831 — $80 Su

Lower Mhn — **Seckike's an Clinton**



High-end yet affordable authentic creative Japanese sushi/saka restaurant in the heart of LES with tranquil garden for outside dining. Perfect for private parties business meetings, birthday parties and holiday events. Delivery and catering services available.

25 Clinton St. (bet. E. Houston & Stanton St.) 212-253-2300 www.sachikosonclinton.com — $33 M

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Lower Mhn **Souen Restaurant**
210 6th Ave (at Prince St) $20 L
212-807-7421

Lower Mhn **Suteishi**
24 Peck Slip (bet Water & Front St) $20 L
212-766-2344

Lower Mhn **Takabachi Tribeca**
146 Duane St (Church & W. Broadway) $35 L
212-571-1830

Lower Mhn **Tokyo Bar**
277 Church St (bet. White & Franklin) $30 Su
212-966-2787

Lower Mhn **Tokyo Lunch**
10 John St (bet. Nassau St & Broadway) $10 L
212-608-1394

Lower Mhn **Yoshi Restaurant**
201 E. Houston St (Orchard & Ludlow) $18 L
212-533-0225

Lower Mhn **Yushi**
250 Vesey St. (4 World Financial Center) $12 L
212 945-3096

Lower Mhn **Zutto**
77 Hudson St (bet. Jay & Harrison St.) $20 L
212 233-9257

Brooklyn

Brooklyn **Blue Ribbon Sushi**
280 5th Ave (bet. 1st St. & Garfield Pl) $55
718-840-0401

Brooklyn **Bozu**

Japanese fusion hipster restaurant offering homemade infused Japanese spirits and more than 20 varieties of sake. Try our famous sushi bombs which are decorated round sushi. A huge heated patio available! 6pm-12am (Mon-Thu, Sun) 6pm-1am (Fri & Sat)
296 Grand St (bet Havemeyer & Roebling) $30
718-384-7770 www.bozu.com

Brooklyn **Cube 63**
234 Court St (at Baltic St.) $20 Su
718-243-2208

Brooklyn **Gerdo**
331 Flatbush Ave (on Flatbush Ave.) $20
718-638-8686

Brooklyn **Hibino**
333 Henry St. (Grand & Montgomery St.) $35 Su
718-260-8052

Brooklyn **Iron Chef House**
92 Clark St (bet. Henry St & Monroe Pl) $15
718-858-0617

Brooklyn **Kappa Sake House**
396 5th Ave (bet. 6th & 7th Ave.) $30 L
718-832-2970

Brooklyn **Ki Sushi**
122 Smith St (bet. Dean & Pacific Sts.) $30
718-935-0575

Brooklyn **Mizu**
152 Bedford Ave (bet. 8th St & 7th St.) $20 L
718-782-6808

Brooklyn **goo Robata Bar**

A robata-izayaka joint has just opened in the chic neighborhood of Williamsburg. It offers yakitori, sushi, Hasamibashi eats as well as sake and shochu and is open late, making you feel like you are in old Japan. Sun-Thu 5pm-12am, Fri & Sat 6pm-1am
387 Metropolitan Ave (at Havemeyer St.) $35
718-384-9493

Brooklyn **Osaka**
272 Court St (bet. Butler & Douglass St.) $30 L
718-643-0044

Brooklyn **Sapporo Haru Japanese**
122 Manhattan Ave (bet. Diggs Ave & Nassau Ave) $16 L
718-349-9721

Brooklyn **Tamari Restaurant**
201 Fifth Ave. (bet Union & Berkeley) $20 L
718-230-5539

Brooklyn **Toro Sushi**
446 Dean St (bet. 5th Ave & Flatbush Ave) $20 L
718-398-0872

Brooklyn **Tenzan**
7116 16th Ave (at 71st St.) $30 L
718-621-3236

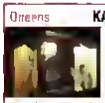
Brooklyn **Yamain**
168 7th Ave (bet. Garfield & 1st St.) $18 L
718-840-0099

Brooklyn **Zenkichi**
77 N. 6th St (bet. Wythe Ave & Berry St.) $60 M Tu
718-384-1385

Queens

Queens **ARIYOSHI**
41-13 Queens Blvd. (bet. 41st & 42nd St.) $18 L
718-937-3288

Queens **go wasabi**
34-02 30th Ave (at 34th St.) $23 L
718-204-7354

Queens **KATSUNO**

Featuring traditional Japanese dishes in an elegant surrounding with the quality you would expect in the most upscale restaurants in Tokyo. KATSUNO is the latest creation by chef Soo, a winner of the National Culinary Excellence Medallion
103-01 Metropolitan Ave Forest Hills NY 11375 $35 L M
718-575-4033 www.katsunorestaurant.com

Queens **Kyoto Sushi**
153-11 Union Turnpike $25 L
718-380-7777

Queens **Momiji Restaurant**
37-04 Ditmars Blvd (bet. 37th St.) $20 L
718-626-0588

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave (at 80th St.) $30 L
718-326-6704

Queens **SUSHI ISLAND**
87-18 Queens Blvd. Elmhurst, NY 11373 $20 L
718-803-3033

Upstate

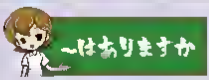
Upstate **Hajime**
267 Halstead Ave Harrison NY 10528 $20 M L
914-777-1543

Upstate **Kiko House**
1121 E. Washington Ave Pearl River, NY 845-735-8885 $30 M L

Upstate **Momiji**
261 Halstead Ave Harrison NY 10528 $20 Tu L
914-835-1078

Upstate **Nanase**
522 Mamaroneck Ave White Plains NY 10605 $50 W
914-285-5351

Upstate **Nishi**
473 Ashford Ave Ardsley NY 10502 $20 Su L
914-693-2500



"~WA ARIMASU KA"

【meaning】 Do you have~?

【usage】 If you'd like to check whether a store or restaurant carries what you want, use this phrase. Put the word for what you want in the beginning of the sentence, for example, Manga hon (comic books) wa arimasu ka" or "Ramen wa arimasu ka.

bozu
296 Grand St.
Brooklyn NY 11211
718.384.7770
www.olbozu.com
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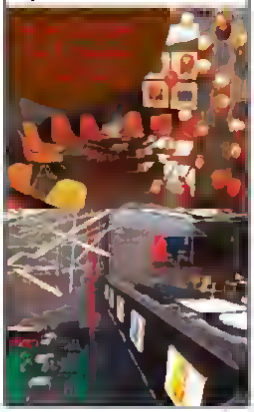
6pm-1am Fri & Sat



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Omsb

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www.riceball-omsb.com

cho cho san
Japanese Restaurant

15 W 8th St. (bet 5th & 6th Aves)
212 473 3333
www.chochosanrestaurant.com

$10 ALL YOU CAN DRINK HOT SAKE
BOTTLE OF WINE 1/2 PRICE

Upstate	**Nodo**		
200 Hamilton Ave White Plains, NY 10601 914-949-0990		$40	L
Upstate	**Sakura**		
56 Garth Rd Scarsdale NY 10583 914-723-7717		$20	L
Upstate	**Sakurabana NY**		
32 Route 59 Central Nyack, NY 10960 845-727-3939		$25	Su L
Upstate	**Tonto**		
135 White Plains Rd Scarsdale NY 10583 914-725-6100		$19	Su L
Upstate	**Tsuru**		
215 N Central Ave Hartsdale NY 10530 914-761-0057		$30	Tu L

Long Island

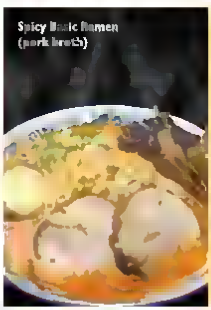
Long Island	**Akari**		
2053 Merrick Rd Merrick NY 11566 516-376-3686		$20	L
Long Island	**Benihana**		
2105 Northern Blvd Munsey Pk, NY 11030 516-627-8400		$30	L
Long Island	**Benihana**		
320 Merchant's Concourse Westbury NY 516-222-6091		$30	L
Long Island	**Bonbori**		
14 Elm St Huntington NY 11743 631 673-0400		$40	L
Long Island	**Inatoma Steak House**		
6 5th St Valley Stream NY 11581 516-872-0419		$30	M
Long Island	**Isona**		
214 Jericho Tpk Floral Park, NY 11001 516-437-4562		$25	Su L
Long Island	**Koban Restaurant**		
2015 Merrick Rd Merrick, NY 11566 516-223-9200		$30	L
Long Island	**Koiso**		
540 Westbury Ave Carle Place, NY 11514 516-333-3434		$25	L
Long Island	**KuraBara**		
475 New York Ave Huntington NY 11743 631 673-0060		$30	M L
Long Island	**Kurofuna**		
77 Commack Rd Commack NY 11725 631 493-1075		$29	Su L
Long Island	**Nogeshimo**		
12 A-1 Jericho Tpk Jericho NY 11753 516-338-6022		$25	Su L
Long Island	**Sapporo**		
3268 Merrick Rd Wantagh, NY 11793 516-785-3953		$15	L
Long Island	**San Kestaurant**		
23 Main Street, Sag Harbor NY 11963 631 725-1774		$40	L
Long Island	**Shiro of Japan**		
401 Old Country Rd Carle Place NY 11514 516-997-4770		$20	L
Long Island	**SUSHI ICHI**		
700 N Country Rd Seauket, NY 1173 631-751-9111		$25	L
Long Island	**TAIKO Restaurent**		
15 S Village Ave Rockville Centre NY 516-678-6148		$20	M L
Long Island	**Taka Suski**		
821 Carman Ave Westbury NY 11590 516-876-0033		$20	M L
Long Island	**Take Sushi**		
1035 Broadway Woodmere NY 11598 516-569-3906		$20	L
Long Island	**TOKU**		
2014C Northern Blvd NY 11030 516-627 8656		$50	L
Long Island	**Tariga**		
136 Jericho Tpk Floral Park, NY 11001 516-352 1115		$20	L
Long Island	**Yamagucki**		
63 Main St Port Washington NY 11050 516-883-3500		$25	L
Long Island	**Yuki's Palette**		
611 Old Country Rd Westbury NY 11590 516-334-5005		$25	L
Long Island	**Yuki's Palette Too**		
151 Merrick Ave Merrick NY 11560 516-334-5005		$25	M L

New Jersey

New Jersey	**Akai Suski Lounge**		
11 N Dean St Englewood NJ 07631 201 541 0083		$18	L
New Jersey	**Aoyama**		
1362 Washington Valley Rd Martinsville NJ 732-271-2558		$35	M L
New Jersey	**Asahi Japanese**		
1475 Bergen Blvd Fort Lee NJ 07024 201 344-5113		$17	Tu L
New Jersey	**Daimatsu**		
860 Mountain Ave Mountainside NJ 07092 908-233-7566		$20	M L
New Jersey	**Higo Battan**		
2024 Center Ave Suite JRK, Fort Lee 201-461 5455		$18	L
New Jersey	**ICHIBAN**		
776 Bloomfield Ave W Caldwell NJ 07006 973-808-7178		$30	L
New Jersey	**Ichiban**		
414 Hackensack Ave Hackensack NJ 07601 201-489-0301		$30	L
New Jersey	**Italian Tomato (Mitsuwa)**		
595 River Rd Edgewater NJ 07020 201 941 9113		$7	L
New Jersey	**Izakaya Oon**		
671 Palisade Ave Cliffside Park NJ 07010 201 941-3400		$25	Tu
New Jersey	**Kanoko**		
3985 Rt 27 & Rt 518 Princeton NJ 08540 732-821-6822		$15	L
New Jersey	**KIKU**		
365 Rt. 17 South Paramus, NJ 07652 201 265-7200		$45	L
New Jersey	**Komegashi too**		

Located in waterfront Jersey City Komegashi has the most gorgeous view overlooking Manhattan skyline offers exciting sushi selections Try our Chirashi Royale the Freshest pick from chef with select on from Japan and domestic Only 5 min PATH from NYC!

99 Town Sq Place Jersey City NJ 07310 201-653-8888 www.komegashi.com		$20	S L
New Jersey	**Komegashi**		
103 Montgomery St Jersey City NJ 07302 201-433-4567		$25	L
New Jersey	**Masa Sushi & Grill**		
81 W Allendale Ave Allendale NJ 0740 201 934-6616		$30	L



KAMBI

Come on Ramen Fanatics!

Find your favorite style from Kambi's original pork, chicken, vegetable and mixed broth with shoyu, miso and sio flavors.

KAMBI RAMEN HOUSE
~ a sister restaurant of Minca
361 E 14th St. (bet. 1st Ave & 2nd Ave) 212 228 1366
www.newyorkramen.com 11:30am-11pm

CHOPSTICKS NY

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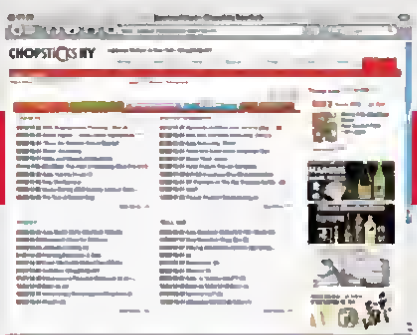


WWW.CHOPSTICKSNY.COM/FORUM

New Jersey **Matsushima**
595 River Rd, Edgewater, NJ 07020 $35
201-945-9450

New Jersey **Monster Sushi**
395 Springfield Ave, Summit, NJ 07901 $30
908-599-1100

New Jersey **Princeton Tomo Sushi**

Visit this cozy kitchen and taste some of the most delicate Japanese cuisine around. From truly authentic to delectably creative, everything is prepared with a smile and pass on for fine food. Its casual setting and affordable prices make TOMO a rare find.
256 Nassau St, Princeton, NJ 08540 $20
609-924-1478 www.princetontomo.com

New Jersey **Sakura 46**
398 W Route 46, Cliffside Park, NJ 07010 $20
201-807-1807

New Jersey **Sakuraksne NJ**
43 Rankin Ave, Ridgewood, NJ 07450 $25
201-447-8525

New Jersey **Santohka (Mitsuwa)**
595 River Rd, Edgewater, NJ 07020 $10
201-941-1004

New Jersey **Sanuki Sando (Mitsuwa)**
595 River Rd, Edgewater, NJ 07020 $6
201-941-9113

New Jersey **Su Restaurant**
725 River Rd, Edgewater, NJ 07020 $16
201-840-7388

New Jersey **Tomo's Cuisine**
113 Rt. 23 S, Little Falls, NJ 07424 $20
973-837-1117

New Jersey **UKI UKI**
417 E Ridgewood Av, Paramus Pk, NJ 07650 $15
201-447-6446

New Jersey **Umaya**
198 Piermont Rd, Cresskill, NJ 07626 $22
201-816-0511

Connecticut

Connecticut **Abis**
381 Greenwich Ave, Greenwich, CT 06830 $26
203-862-9100

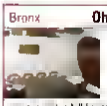
Connecticut **Fuji Garden Steak House**
215 Liberty St, Newcastle, CT 06379 $30
800-599-1155

Connecticut **Kazu**
64 N Main St, Norwalk, CT 06854 $25
203-866-7492

Connecticut **KU**
85 E. Putnam Ave, Cos Cob, CT 06807 $35
203-422-8313

Connecticut **Wasabi Japanese**
24 S Main St, Kent, CT 06757 $20
860-927-0048

The Bronx

Bronx **Ohana**

At seaside haven of the Bronx, we have been serving only the freshest ingredients with a fine show for your entertainment. The lounge area has 9 flat screens with a full bar service. Relax in our elegant setting with marble tables and beautiful shoji screens.
500 City Island Av, Bronx, NY 10464 $35
718-885-0700 www.ohanabaohrestaurant.com

Staten Island

Staten Island **Fushimi**
2110 Richmond Rd (at Lincoln Ave.) $42
718-980-5300

CAFE

Upper West **Beard Papa's Upper W**
2167 Broadway (at 76th St.) Cream Puffs
212-799-3770

Upper East **Choux Factory**
1685 1st Ave (bet 87th & 88th St.) Cream Puffs
212-209-2023

Midtown West **Cafe Zaiya Midtown W**
1073 6th Ave (bet. 40th & 41St.) Bakery
212-764-6795

Midtown West **Minamoto Kitchoen**

Serving true flavor of Japanese tradition with beautifully shaped and colored confections made from all healthy ingredients to express the elements of each season. We have delicious creations with hot green tea, as they perfectly complement each other.
608 Fifth Ave. (49th St. bet 5th & 6th) Confectionary
212-489-3747 http://kitchoen.com

Midtown East **Cafe Zaiya Midtown E**
18 E 41 St (bet 5th & Madison Ave.) Bakery
212-779-0600

Midtown East **Choux Factory**
985 1st Ave (bet 49th & 45th St.) Cream Puffs
212-223-0730

Midtown East **TAFU New York**
969 Lexington Ave (61st bet. 3rd & Lex.) Tea Dessert
212-650-1310

West Village **Beard Papa's W. Village**

We make our special choux pastry several times daily and our secret-recipe pastry cream custard is made on the premise. You can taste the difference at our commitment to serve only the freshest cream puffs with the highest quality ingredients.
11 Commerce St. (bet. 6th Ave. & Bleecker St.) Cream Puffs
212-929-9855

East Village **Beard Papa's Astor Pl.**
740 Broadway (bet. Astor & Waverly Pl.) Cream Puffs
212-353-4468

East Village **Cafe Zaiya East Village**
69 Cooper Sq. (at St. Marks St.) Bakery
212-253-9700

East Village **Chikalicious**
203 E 10th St. (bet. 1st & 2nd Ave.) Dessert Bar
212-995-9511

East Village **PANYA**
10 Stuyvesant St (bet. 2nd & 3rd Ave.) Bakery
212-777-1330

Lower Mhn **Luxee Dessert Cafe**
9 Clinton St (bet. Houston & Stanton St.) Dessert Cafe
212-375-1756

Lower Mhn **Rheon Cafe**
189 Spring St. (Sullivan & Thompson St.) Cafe
212 966-7040

New Jersey **Minamoto Kitchoen**
595 River Rd Edgewater NJ Confectionary
201 313-9335

New Jersey **Parisienne**
260 Main St. Fort Lee, NJ 07024 Bakery
201 592-4675

SAKURA JELLY
桜ゼリィ
錦公 源吉光庵
MINAMOTO KITCHOAN

A FLOWER OF CHERRY BLOSSOM IS COVERED IN LIGHT PINK JAPANESE JELLY. ENJOY THIS BEAUTIFUL CREATION WITH DELICATE TEXTURE AND PLEASANT SCENT OF SPRING.

http://kitchoen.com

FIFTH AVENUE
608 Fifth Ave.,
(49th St. bet 5th & 6th Aves.)
New York, NY 10020
212-489-3747

NEW JERSEY
595 River Rd.,
(Mitsuwa Marketplace)
Edgewater, NJ 07020
201 313-9335

KARAOKE

Upper East — Box Snack Riki
141 E 45th St 2F(bet. Lex & 3rd Ave.) | 212-896-5612 | $10/h $30 minimum

Upper East — Box Snack Riki-2
250 E 52nd St (bet 2nd & 3rd Ave.) 2F | 917-533-0418 | $8/h $30 minimum

Midtown West — Jopas 55
253 W 55th St (bet. Broadway & 8th Ave.) | 212-765-1210 | $/h /person

Midtown East — Jopas 27
36 3rd Ave (bet. 26th & 27th St.) | 212-889-2328 | $/h /person

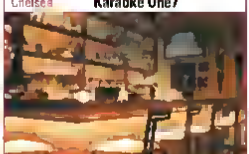
Midtown East — Jopas 38
9 E 38th St (bet. 5th & Madison Ave.) | 212-679-4040 | $6/h /person

Midtown East — Karaoke Duet 48
304 E 48th St. (bet. 1st & 2nd Ave.) | 212-753-0030 | $4/h /person

Midtown East — Karaoke Top Tunes
303-305 E 53rd St (bet 1st & 2nd Ave) | 212-750-3818 | $2/song

Korea Town — Karaoke Duet 35
53 W. 35th St. 2nd Fl (bet. 5th & 6th Ave.) | 646-473-0826 | $4/h /person

Chelsea — Karaoke One7



We offer the city's largest song select on of over 80,000 in 13 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $8/h per person. A variety of drinks available from the bar. Drinks are half price during Happy Hour (2pm-7pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm) * May close early on weekdays w/o notice

29 W 17th St (bet. 5th & 6th Ave.) | 212-675-3527 www.karaoke17.com | $2/song

East Village — Lush Lounge
9 E 13th St. (bet. 5th Ave. & University Pl.) | 646-496-3225 | 35/h /box

East Village — Sing Sing (Ave A)

SING-SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. It is a perfect place for a get together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS

81 Avenue A (bet. 5th & 6th St.) | 212-674-0700 www.karaokesingsing.com | $7/h per person

East Village — Sing Sing (St. Marks)

SING-SING KARAOKE ST. MARKS

Conveniently located on St. Marks Street in the heart of East Village, Sing Sing is a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM Party@karaokesingsing.com

9 St. Marks Pl. 2nd Fl (bet. 2nd & 3rd Ave.) | 212-387-7900 www.karaokesingsing.com | $7/h per person

Lower Mhn — Bmy Karaoke Bar
8 Thompson St 2Fl (bet. 6th Ave. & Canal St.) | 212-334-5490 | $30/h /box

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Daily Dinner | Del very
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner

CHINESE

Upper West — Ivy's Cafe
154 W 72nd St (B way & Columbus Ave.) | 212 787 3333 | $23 L

Upper West — Ollie's
1991 Broadway (bet. 67th & 68th St.) | 212-595-8181 | $20 L

Upper West — Ollie's
2957 Broadway (at 116th St.) | 212-932-3300 | $20 L

Upper West — Shun Lee West
43 W65 St (Columbus & Central Pk W.) | 212-595-8895 | $52 L

Upper East — Cafe Evergreen
1287 1st Ave. (bet. 66th & 70th St.) | 212-744-3266 | $30 L

Upper East — Ckef Ho's
1720 2nd Ave (bet. 88th & 90th St.) | 212-348-9444 | $25 L

Upper East — Hunan Balcony
1450 3rd Ave. (bet. 82nd & 83rd St.) | 212-517-2080 | $18 L

Upper East — Lil's Noodle & Grill
1500 2nd Ave (bet. 84th & 85th St.) | 212-439-1313 | $22 L

Upper East — Our Place Cuisines
1444 3rd Ave (bet. 81st & 82nd St.) | 212-288-4898 | $25 L

Upper East — Philippe
33 E 60th St. (bet. Madison & Park Ave.) | 212-644-8885 | $40 L

Upper East — Pig Heaven
1540 2nd Ave (bet. 80th & 81st St.) | 212 744-4333 | $30 L

Upper East — Shanghai Pavilion
1378 3rd Ave (bet. 78th & 79th St.) | 212-585-3388 | $37 L

Upper East — Wu Liang Ye
215 E 86th St (bet. 2nd & 3rd Ave.) | 212-534-8888 | $29 L

Midtown West — Ckine Grill
CIS Bldg. 50 W 53rd St. (bet. 5th & 6th Ave.) | 212 333 7788 | $66 L

Midtown West — Grand Sichuan
745 9th Ave (at 50th & 51st St.) | 212-582-2288 | $15 L

Midtown West — Joes Shanghai
24 W 56th St (bet. 5th & 6th Ave.) | 212-333-3868 | $20 L

Midtown West — Ollie's
200 W 44th St (bet. 7th and 8th Ave.) | 212-921-5366 | $15 L

Midtown West — Ruby Foo's Times Sq.
1626 Broadway (bet. 49th & 50th St.) | 212-489-5600 | $30 L

Midtown West — Tangs Pavilion
65 W 55th St (bet. 5th & 6th Ave.) | 212-356-6108 | $20 L

Midtown West — Wu Liang Ye
36 W 48th St (bet. 5th & 6th Ave.) | 212-398-2306 | $25 L

Midtown East — Chiam Chinese Cuisine
100 E 48th St (bet. Lexington & 3rd Ave.) | 212-371-2323 | $40 L

Midtown East — Chin Chin
216 E 49th St (bet. 2nd & 3rd Ave.) | 212-888-4555 | $45 L

Midtown East — Dynasty Sung
511 Lexington Ave (at 48th St.) | 212-965-1200 | $35 L

Midtown East — Evergreen
10 E 38th St. (bet. 5th & Madison Ave.) | 212-447-1159 | $23 L

Midtown East — Grand Sichuan
1049 2nd Ave (bet. 55th & 56th St.) | 212-355-5656 | $20 L

Midtown East — Mee Noodle Shop
922 2nd Ave (at 49th St.) | 212-888-0027 | $15 L

Midtown East — MR K's
570 Lexington Ave (at 51st St.) | 212-583-1886 | $50 L

Midtown East — Our Place Shanghai
141 E 55th St (bet. Lexington & 3rd Ave.) | 212-753-3900 | $25 L

Midtown East — Shun Lee Palace
155 E 55th St (bet. Lexington & 3rd Ave.) | 212-371-8844 | $52 L

Midtown East — Peking Duck House

BEST PEKING DUCK IN NYC. Our house specialty and a crowd favorite. Our duck is roasted in an oven until the meat is tender and the skin is crispy. www.pekingduckhousenyc.com

28 E 53rd St (bet. 2nd & 3rd Ave.) | 212-759-8200 | $33 L

Midtown East — Tse Yang Restaurant
34 E 51st St (bet. Park & Madison Ave.) | 212-688-5447 | $40 L

Chelsea — Grand Sichuan
227 Lexington Ave (bet. 33rd & 34th St.) | 212-679-5770 | $25 L

Chelsea — Grand Sichuan
229 9th Ave (at 24th St.) | 212-620-5200 | $20 L

Chelsea — Rickskaw Dumpling
81 W 23rd St (bet. 5th & 6th Ave.) | 212 924-5220 | $20 L

West Village — Chinatown Brasserie
380 Lafayette St (at Great Jones St.) | 212-533-7000 | $40 L

West Village — Empire Szechuan
173 7th Ave. S (at Perry St.) | 212-243-8048 | $15 L

West Village — Shanghai Square
9 E. 13th St (bet. 5th Ave. & University Pl.) | 646-496-7313 | $20 L

East Village — Dumpling Men
100 St. Marks Pl (bet. 1st & Ave. A.) | 212-505-2121 | $11 L

Bibim-Bar

Lunch $5.95–7.95

Dinner $7.95–9.95

New York's Only

Korean Traditional Bibimbop Bistro

NEW TASTE OF SPRING

Mozzarella, Organic Herbs & Yukhoe (fresh raw beef) Bibimbop

Prepared fresh by the chef from Jeonju region the capital of best Bibimbop in Korea.

ALL NATURAL & HOMEMADE INGREDIENTS

141 1st Ave (bet St Marks Pl & 9th St), New York, NY 10003

☎ 212-529-2746 12:00pm-3:30pm 4:30pm-11:00pm

7 DAYS OPEN Eat-In & Take Out Available

East Village **Rickshaw Dumpling** $20
53 E 1th St (bet Broadway & Univ s ty)
212 411-4750

Lower Mh **emazing 66** $23
66 Mott St. (bet Bayard & Canal St.)
212 334-0009

Lower Mh **Au Mandarin**
200-250 Vesey St. (at West St.) $16
212 385-0313

Lower Mhr **Big Wong** $13
67 Mott St. (bet Bayard & Canal St.)
212 964-0540

Lower Mhr **China Chalet** $25
47 Broadway (Exchange Pl & Morris St.)
212 043-4380

Lower Mhr **Congee Village** $15
100 Allen St. (bet Broom & Delancy)
212 941-1818

Lower Mh **Dim Sum Go Go** $15
5 E. Broadway (bet. Catherine & Oliver St.)
212-732-0797

Lower Mhr **Excellent Dumpling** $15
111 Lafayette St. (Canal & Walker Sts.)
212 219-0212

Lower Mhr **Golden Unicorn** $15
18 E. Broadway (Division & Catherine St)
212 941-0911

Lower Mhr **Jing Fong** $20
20 Elizabeth St. (bet. Bayard & Canal St.)
212 964-5256

Lower Mhr **Joe's Ginger** $15
25 Pell St. (at Doyers St.)
212 285-0333

Lower Mhr **Joe's Shanghai** $15
9 Pell St. (bet. Bowery & Mott St.)
212-233-8694

Lower Mhr **Lan's Dumpling House** $10
28 Bowery (at Bayard St.)
212 349-0923

Lower Mhr **Mandarin Court** $15
61 Mott St. (bet. Bayard & Canal St.)
212-608-3838

Lower Mhr **Mr Tang** $20
50 Mott St. (Bayard St.)
212 233-6986

Lower Mhr **New Bo-Ky** $10
80 Bayard St. (bet Mott & Mulberry St.)
212 406-2292

Lower Mhr **New Green Bo** $15
66 Pitt and St. (bet. Elizabeth & Mott St.)
212-625-2359

Lower Mhr **Oriental Garden** $20
14 Elizabeth St. (bet. Bayard & Canal St.)
212 619-0085

Brooklyn **Faen** $15
205 Smith St. (bet. Baltic & Butler St.)
718-852-2277

Queens **East Manor** $15
46-45 Kissena Blvd (at Laburnum Ave.)
718-888-8988

KOREAN

Midtown East **Korea Palace** $30
127 E 54th St. (bet. Park & Lexington Ave.)
212-832-2350

Korea Town **Cho Dong Gol** $30
55 W 35th St. (bet. 5th & 6th Ave.)
212-736-4222

Korea Town **Don's Bogam** $25
17 E. 32nd St. (bet. 5th & Madison Ave.)
212-683-2200

Korea Town **Franchia** $25
12 Park Ave. (bet. 34th & 35th St.)
212 213-1001

Korea Town **Gam Mee Ok** $25
43 W. 32nd St. (bet. 5th Ave. & Broadway)
212-695-4113

Korea Town **HAN BAT** $15
53 W. 35th St. (bet. 5th & 6th Ave.)
212-629-5808

Korea Town **HANGAWI** $30
12 E. 32nd St. (bet. 5th & Madison Ave.)
212-213-0077

Korea Town **Hye Dong Gok** $15
51 W. 35th St. (bet. 5th & 6th Ave.)
212-695-7117

Korea Town **Kang Suh** $30
1250 Broadway (at 32nd St.)
212-564-5845

Korea Town **Komtang House** $15
32 W. 32nd St. (bet. 5th Ave. & Broadway)
212 947 8482

Korea Town **Kum Gang San** $20
49 W. 32nd St. (bet. 5th Ave. & Broadway)
212-967-0909

Korea Town **Kunjip Restaurant** $15
9 W. 32nd St. (bet. 5th Ave. & Broadway)
212 216-3487

Korea Town **Seoul Garden** $15
34 W. 32nd St. (bet. 5th Ave. & Broadway)
212 736-3002

Korea Town **Shilla** $25
37 W. 32nd St. (bet. 5th Ave. & Broadway)
212-967-1860

Korea Town **Won Jo** $20
23 W. 32nd St. (bet. 5th Ave. & Broadway)
212-695-5815

Korea Town **Woo Chon** $20
10 W. 36th St. (bet. 5th & 6th Ave.)
212-695-0570

West Village **Do Hwe** $30
5A Commerce St. (at Bedford St.)
212-414-1224

East Village **Bibim-Bar**
141 1st Ave. (bet. St. Marks & 9th St.) $15
212-529-2749

East Village **Bon Joo** $20
107 1st Ave. (bet. 6th & 7th St.)
212-505-7974

East Village **Dok Suni's** $15
113 1st Ave. (bet. 7th St & St. Marks Pl.)
212-477-3509

Persimmon Kimchi House
The true taste of Korea. Seasonal 5-course prefix menu changes every two weeks. All homemade including many varieties of seasonal kimchi and other dishes using ingredients from local farmers and farms in Korea. Enjoy chef Youngsun Lee's Nao-Korean cuisine
277 E. 10th St. (bet. 1st & Ave A) $37
212 260-9090 www.persimmoncuisine.com

East Village **Sera** $25
105 E. 9th St. (bet. 3rd & 4th Ave.)
212-982-7300

Lower Mhr **Kori**
253 Church St. (bet. Leonard & Franklin St.) $20
212 334-0808

Lower Mhr **Li Hua**
171 Grand St. (bet. Centre & Baxter St.) $20
212-343-0090

Lower Mhr **Woo Lae Oak** $50
148 Mercer St. (bet. E. Houston & Prince St.)
212-925-4200

Brooklyn **Dokebi**
199 Grand St. (bet. Bedford and Driggs Ave.) $20
718-782-1424

Upstate **Kalbi House** $25
291 Central Ave White Plains NY 10606
914-328-0251

THAI

Upper West **Land** $25
453 Amsterdam Ave. (bet. 81st & 82nd St.)
212-501-0121

Upper West **Lemongrass Grill** $22
2534 Broadway (at 96th St.)
212-666-0666

Upper East **Jasmine** $25
1619 2nd Ave. (at 84th St.)
212-517-8854

Upper East **Se-Woy** $20
1473 1st Ave. (at 77th St.)
212-744-6374

Upper East **Sole Thai** $25
1711 2nd Ave. (bet. 89th & 90th St.)
212-410-5557

Upper East **Spice** $25
1411 2nd Ave. (bet. 73rd & 74th St.)
212-988-5348

Upper East **Vieng Ping** $22
1333A 2nd Ave. (bet. 72nd & 73rd St.)
212-249-9454

BANGKOK HOUSE
Established in summer of 2002 Bangkok house has been recognized as one of the best Thai restaurants in Manhattan. It features a great location near both Times Square and all Broadway Theaters. Listed one of the top ten best Thai restaurant in NYC by "Citysearch"
960 W 46th St. (bet. 8th & 9th Ave.) $15
212-541-5943 www.bangkokhousenyc.com

Midtown West **Breeze** $25
861 8th Ave. (bet. 45th & 46th St.)
212-262-7777

Midtown West **Chat Home Kitchen** $30
939 8th Ave (at 56th St.)
212-707-8779

Midtown West **Chenpen Thai** $20
764 9th Ave. (at 51st St.)
212-586-6808

Midtown West **Pam Real Thai** $20
402 W. 47th St. (bet. 9th & 10th Ave.)
212-315-4441

Midtown West **Pongsri Thai** $20
244 W. 48th St. (bet. Broadway & 8th Ave.)
212-582-8382

YUM YUM 3
YUM YUM 3 is the third and most exciting of all the Yum Yum family of restaurants. Conveniently located at corner of 46th St. and 9th Ave. we offer the most authentically traditional Thai menu and most affordable prices you can find in Manhattan
856 9th Ave. (corner of 48th St.) $15
212-956-0639 www.yumyum3.com

Midtown West **Topaz Thai** $15
127 W. 56th St. (bet. 6th & 7th Ave.)
212-957-8020

YUM YUM BANGKOK
Casual-Hip Atmosphere reopening we but very worthwhile cuisine a fun place to chill. We feature a variety of authentic Thai Home Cooked dishes and Full Bar Service. We are open late night, 7 days a week. Plus our famous Prix fix special is only $15.95
660 9th Ave. (bet. 45th & 46th St.) $15
212 262-7244 www.yumbangkoknyc.com

Midtown West **Yum Yum Too**
660 9th Ave. (At 46th St.) $20
212 247 2228

Chelsea **Joya Thai** $25
356 3rd Ave. (bet. 26th & 29th St.)
212-683-1330

Chelsea **Lemongrass Grill**
131 E. 24th St. (bet. Lexington & 3rd Ave.) $20
212-213-3317

Chelsea **Pad Thai** $20
114 8th Ave. (bet. 15th & 16th St.)
212-691-6226

Chelsea **Pongsri Chelsea**
165 W. 23rd St. (bet. 6th & 7th Ave.) $20
212-645-8808

Chelsea **Regional Thai** $20
208 7th Ave. (bet. 21St & 22nd St.)
212-807-8672

Chelsea **Room Service** $25
168 8th Ave. (bet. 19th & 19th St.)
212-691-0288

Chelsea **Royal Siam** $15
240 8th Ave. (bet. 22nd & 23rd St.)
212-741-1732

West Village **Gelonge** $15
143 W. 4th St. (bet. Macdougal & 6th)
212 228-4267

West Village **Highline** $36
835 Washington St. (at Little W. 12th St.)
212-243-3335

West Village **Lime Thai Bistro** $20
29 7th Ave. S. (bet. Bedford & Morton St.)
212 727 2678

West Village **Prem-on Thai** $25
138 W. Houston St. (MacDougal & Sullivan)
212-353-2336

West Village **Rhoeg Thai** $20
541 La Guardia Pl. (W. 3rd & Bleecker)
212-477-8600

East Village **Elephant** $25
91 E. 1st St. (bet. 1st & 2nd Ave.)
212-505-7739

Lower Village **Holy Basil** $15
149 2nd Ave. (bet. 9th & 10th St.)
212-460-0357

East Village **Klong** $20
7 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-505-0955

East Village **SEA** $15
75 2nd Ave. (bet. 4th & 5th St.)
212 228-5505

East Village **Spice** $15
60 University Pl. (bet. 10th & 11th St.)
212-982-3758

Lower Mhr **Kin Khao** $25
171 Spring St. (Thompson & W. Bway)
212-966-3939

CHOPSTICK'S PICK

YUM YUM BANGKOK

Home-Style Thai Food In The Heart Of NYC

With a catchy name and four locations all within a couple of blocks from each other, **Yum Yum Bangkok** certainly marks its presence in the theater district. Although the bubbly name alone can put a smile on your face, this Thai eatery gives you a few other reasons to be happy. Since opening its original location a decade ago, busy theater goers in NYC have relied on this place for quick, affordable and tasty home-style Thai cuisine. "I'm not interested in the fancy stuff. I just want people to come here to relax, enjoy the food and company as they might do at home, except it's more economical to eat here than cooking for yourself," says owner Mr. Nirand Jetanamest, who created the down to earth atmosphere which brings in many regulars that tend to treat the casual place as their home-away-from-home dining spot.

The traditional dishes come from all regions of Thailand. The wide selection will always keep your curiosity entertained, and selective eaters satisfied. Dishes like Duck Salad ($7.95), Fish with Chili Sauce ($16.95), Pad Thai ($7.95), and Chicken Green Curry ($9) are among their customer's favorites, but if you ever struggle with making a decision, you can always turn to the 5 course Prix Fixe Dinner for $15.

Currently they have a special promotion where you can get one free appetizer with one cocktail order, but if you are a student, you are even luckier as you will get 10% off with your student ID. Each item comes in large portions, and the place caters to large groups, so even though the economy is tough, feel free to order up and eat like a king once in a while!

All items have four of the important factors in Thai cuisine (sweet, salty, crunchy, and spicy) covered. The herbs are not cooked, but used raw to adorn the dish, which also brightens up the flavors.

Yum Yum Bangkok
650 9th Ave
(bet. 45th & 46th Sts.)
New York, NY 10036
TEL: 212-262-7244
www.yumbangkoknyc.com

yum yum

YUM YUM BANGKOK
650 9th AVENUE
BET. 45th & 46th ST
212-262-7244
www.yumbangkoknyc.com

YUM YUM TOO
Yum Yum Too
660 9th AVENUE
CORNER of 46th ST
212-247-2228/7999

Yum Yum 3
YUM YUM 3
658 9th AVENUE
CORNER OF 46th ST
212-956-0639
www.yumyum3.com

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Bangkok House
350 W 34th ST
BET. 8th & 9th AVE
212-541-5943
www.bangkokhousenyc.com

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106 Bayard St. (corner of Baxter St.)
212-349-3132
Chelsea
165 W. 23rd St. (bet. 6th & 7th Ave.)
212-645-8808
Theater District
244 W. 48th St.
(bet. 8th Ave. & Broadway)
212-582-3392

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Lower Mhn **Kittichai**
60 Thompson St (bet Broome & Spring)
212-219-2000 $56 L

Lowe. Mh **Kuma Inn**
113 Ludlow St 2Fl (Delancey & Rivington)
212-353-4866 $25 L

Lower Mh **Peep**
177 Prince St (bet. Sullivan & Thompson St.)
212-254-7337 $20 L

Lower Mhn **Pongsri**
106 Bayard St (at Baxter St.)
212-394-3132 $20 L

Brooklyn **Lily Thai**
615 Grand St (bet Leonard & Lorimer St)
718-218-7522 $10 L

Brooklyn **Long Tan**
195 5th Ave (bet. Berkeley & Union Sq)
718-622-4444 $25

Pagoda Thailand Restaurant

In Williamsburg near the L's Graham station, authentic and savory flavor of Thailand's finest at Pagoda. Thai curries, fried noodles, salads and appetizers are served at affordable prices, and the retro-Asian decor accommodates locals to come in and relax.
333 Graham Ave Brooklyn NY 11211 $15 L
718-388-4445/8448 www.pagodathai food.com

Brooklyn **SEA**
114 N. 5th St. (at Berry St.)
718-384-8850 $24 L

Tai Thai Restaurant

Located on the main strip of Bedford Avenue in Williamsburg, Tai Thai offers the most delicious freshly prepared traditional Thai cuisines. Noodles and vegetarian dishes. In a young vibrant bohemian ambiance, try our most popular lunch and dinner combinations.
206 Bedford Ave Brooklyn NY 11211 $15 L
718-599-5557/5596 www.taithai206.com

Brooklyn **Tuk Tuk**
204 Smith St (bet. Baltic & Butler St.)
718-222-5598 $12 L

Queens **Erawan**
213-41 39th Ave (at Bell Blvd.)
718-225-1620 $30

Queens **O Thai Bistro**
169-25 Ascan Ave (bet Austin & Burns St)
718-261-1569 $30 L

VIETNAMESE

Upper West **Saigon Grill**
620 Amsterdam Ave (at 90th St.)
212-875-9072 $25 L

Upper East **Asia Grill**
1233 2nd Ave (at 65th St.)
212-753-3618 $20 L

Upper East **Vermicelli**
1492 2nd Ave (bet 77th & 78th St.)
212-288-8868 $25 L

Midtown East **Boi**
248 E 44th St (bet 2nd & 3rd Ave.)
212 681-6541 $30 L

Midtown East **Le Colonial**
149 E 57th St (bet. Lexington & 3rd Ave.)
212-752-0808 $50 L

Korea Town **PHO32**
2 W 32nd St (bet. 5th Ave. & Broadway)
212 695-0988 $25 L

Chelsea **Bao Noodles**
391 2nd Ave (bet. 22nd & 23rd St.)
212 725-7770 $22 L

Chelsea **Lanham**
363 3rd Ave (bet. 27th & 28th St.)
212-686-5186 $15 L

Chelsea **Omai**
158 9th Ave (bet. 18th & 20th St.)
212-933-0660 $20 L

West Village **Saigon Grill**
51 University Pl (bet 11th & 12th St.)
212-982-3631 $25 L

East Village **Indochine**
430 Lafayette St (Astor Pl & 4th St.)
212-505-5111 $50

East Village **Nicky's Viet**
150 E. 2nd St (at Ave. A)
212-388-1088 $9 L

Lower Mhn **HOIAN**
135 W Broadway (bet Thomas & Duane St.) $15 L
212-233-1339

Lower Mhn **Mai House**
196 Franklin St (Greenwich & Hudson)
212-431-0606 $35

Lower Mh **Nam**
110 Reade St. (Church & W Broadway)
212 267 1777 $20 L

Lower Mhn **Nha Trang**
87 Baxter St (bet. Bayard & Canal St.)
212 233-5948 $15 L

Lower Mhn **Pho Tu Do**
119 Bowery St (bet. Hester & Grand St.)
212-966-2661 $20 L

Lower Mh **Vint Cafe**
345 Greenwich St (bet Harrison and Jay St.)
212-431-5688 $25 L

Brooklyn **Nicky's Viet**
311 Atlantic Ave (bet. Hoyt & Smith St.)
718-855-6431 $9 L

OTHER

Upper West **Hispaniola**
939 W 191st St (at Cabrini Blvd.)
212 740-5222 $36 L

Upper West **Penang**
240 Columbus Ave (bet. 71st & 72nd St.)
212-769-3688 $30 L

Upper West **Rain**
100 W 82nd St (Amsterdam & Columbus)
212-501-0776 $25

Upper West **Ruby Foo's Uptown**
2182 Broadway (bet. 77th & 78th St.)
212 724-1700 $35 L

Upper East **Amber**
1406 3rd Ave (at 80th St.)
212-249-5020 $34 L

Upper East **Gobo**
1426 3rd Ave (at 81st St.)
212-288-0369 $31 L

Midtown West **Blue Chili**
251 W 51st St (bet. 8th & Broadway)
212-489-5237 $20 L

Midtown West **Rue 57**
60 W 57th St (at 5th Ave.)
212-307-5858 $45 L

Midtown West **VYNL**
754 9th Ave (bet 50th and 51th St.)
212-974-2003 $25 L

Midtown **Aja Asian Bistro**
1088 1st Ave (on 60th St.)
212-888-8008 $43

Midtown **Asia De Cuba**
237 Madison Ave (bet. 37th & 38th St.)
212-726-7755 $56

Midtown East **Hiroshi Japanese Fusion**
585 3rd Ave (bet. 39th St & 39th St.)
212-661-5288 $18 L

Chelsea **Planet Thailand 212**
30 W 24th St (bet. 5th & 6th Ave.)
212-727-7026 $25 L

Chelsea **Rice on Lexington Ave**
115 Lexington Ave (at 28th St.)
212-686-5400 $20 L

Chelsea **Vala**
55 W 21st St (bet. 5th & 6th Ave.)
212-675-8007 $20

West Village **Cafe Asean**
117 W 10th St (Greenwich & 6th Ave.)
212-633-0341 $22 L

West Village **Chow Bar**
230 W. 4th St. (W. 10 & Christopher St.)
212-633-2212 $38

West Village **Gobo**
401 6th Ave (bet. 8th & Waverly Pl.)
212-255-3242 $31 L

East Village **Kion Restaurant**
509 E 6th St (bet. A & B Aves.)
212-529-5200 $25 M

East Village **Lanham**
121 University Pl (at 13th St.)
212-420-1775 $20 L

East Village **MA*YA**
234 E 4th St (bet. Ave. A & B)
646-313-1967 $20 L

East Village **O G**
507 E 6th St (bet. Ave. A & B)
212-477-4649 $30

East Village **Shiki Kitchen**
135 1st Ave (bet. 8th & St. Marks Pl.)
212-614-1805 $25

Lower Mhn **Kampuchea Noodle Bar**
76 Pennington St (at Allen St.)
212-529-3901 $25 L

Lower Mhn **Rice**
292 Elizabeth St (Houston & Bleecker)
212 226-5775 $20 L

Brooklyn **Chai Home Kitchen**
124 N 6th St (corner Berry St.)
718-599-5885 $16 L

Brooklyn **Planet Thailand**
133 N 7th St. (bet. Bedford Ave. & Berry St.)
718-599-5758 $25 L

Brooklyn **Rice**
166 DeKalb Ave (at Cumberland St.)
718-858-2700 $25 L

Brooklyn **Snacky**
187 Grand St (bet. Bedford & Driggs Ave.)
718-486-4948 $10 S

New Jersey **AOZORA Restaurant**
407 Bloomfield Ave Montclair NJ 07042
973 233-9400 $25

New Jersey **Bistro En**
252 Degraw Ave Teaneck NJ 07666
201-692-0700 $25 M

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GROCERY

JAS Mart 1
2647 Broadway (bet. 100th & 111th St.) 212-866-4780 — Japanese

M2M B way & 114th
2335 Broadway (bet. 114th & 115th St.) 212-280-4600 — Japanese

Dainobu
129 E 47th St. (bet. Lexington & 3rd Ave) 212-755-7980 — Japanese

Katagiri & Co.,Inc
224 E. 59th St. (bet. 2nd & 3rd Ave.) 212-755-3566 — Japanese

Yagura
24 E. 31st St. (bet. 5th & Madison Ave.) 212-679-8777 — Japanese

Han Ah Reum
25 W 32nd St (bet. Broadway & 5th Ave) 212-695-9263 — Korean

Woorijip
12 W. 32nd St. (bet. 5th Ave. & Broadway) 212 244 1115 — Korean

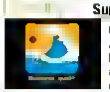
JAS Mart 3
34 E. 23rd St. (bet. Park & Madison Ave.) 212-387-8882 — Japanese

Chez Noah
600 Washington St. (at Leroy St.) 212-675-2649 — Japanese

JAS Mart 2
35 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-420-8370 — Japanese

M2M E-Village
200 E. 11th St. (at 3rd Ave.) 212-353-2698 — Japanese

Sunrise Mart Astor Pl



Offering reasonable to high-end Japanese groceries, Sunrise Mart is a one-stop shop for everything Japanese. Our extensive selection includes groceries, beauty, cosmetics, chinaware and electronics. Open until midnight on weekends for your convenience.
4 Stuyvesant St. 2nd Fl. (bet. E. 9th St. & 3rd Ave.) 212-598-3040 — Japanese

Pearl River Mart
477 Broadway (Grand St. & Broome St.) 800-878-2448 — Chinese

Sunrise Mart SoHo

We carry a wide variety of Japanese groceries and everyday items as well as an expansive selection of organic and vegan products. Also enjoy curry, soba noodles, chicken katsu don and more at our food court with plenty of seating area on the 1st & 2nd fl.
494 Broome St. (bet. W. Broadway & Wooster) 212-219-0033 — Japanese

Tonjin Mart
31 Mulberry St. (bet. Canal & Bayard St.) 212 962-8422 — Japanese

Family Market
25-15 Broadway (bet. 29th & 30th St.) 718-956-7025 — Japanese

Han Ah Reum
141-40 Northern Blvd (Parsons & Bowne) 718-358-0700 — Korean

Han Ah Reum
156-40 Northern Blvd (156th & 157th St) 718-888-0005 — Korean

Han Ah Reum
29-02 Union St (at 29th Ave.) 718-445-5656 — Korean

Han Ah Reum
53-18 Woodside Ave (52th & 60th St) 718-446-0759 — Korean

Han Ah Reum
400 Hillside Ave. Williston Park, NY 11596 516-039-0270 — Korean

Sakura-ya
79-05 Austin St. (bet. Ascan Ave. & 73rd Rd.) 718-268-7220 — Japanese

Asian Market
91 Colvin Ave. Albany NY 12206 518-438-8188 — Chinese

DAIDO
522 Mamaroneck Ave. White Plains NY 914-683-6735 — Japanese

DS Seafood
14-16 North Central Ave. Hartsdale NY 10530 914-946-9095 — Japanese

Fuji Mart,Scarsdale
1116 White Plains Rd. Scarsdale NY 10583 914-472 1469 — Japanese

Kam Sen Foods
22 Barker Ave. White Plains NY 10601 914-428-4500 — Korean

NIJIYA Market
19 N. Central Ave. Hartsdale NY 10530 914-949-2178 — Japanese

Dishinbo
283 Halstead Ave. Harrison NY 10528 914-835-4590 — Japanese

H Mart Great Neck
486 Great Neck Road. Great Neck NY 11021 516-482-3113 — Korean

Konbini Japan Products
49 Main St. Port Washington, NY 11050 516-304-5722 — Japanese

Nara Japanese Foods
188A Main St. Port Washington NY 11050 516-883-1838 — Japanese

Shin Nippon Do
63 Middle Neck Ave. Port Washington NY 11577 516-625-1814 — Japanese

Family Market NJ
10 Franklin Tpk. Waldwick, NJ 07463 201-444-5133 — Japanese

Han Ah Reum
51-14 Old Post Rd. Edison, NJ 08817 732-248-8586 — Korean

Han Ah Reum
1720 Marlton Pike. Cherry Hill, NJ 08003 856-489-4611 — Korean

Han Ah Reum
25 Lafayette Ave. Englewood, NJ 07631 201-871-8822 — Korean

Han Ah Reum
200 Bergen Tpke. Little Ferry, NJ 07643 201-814-0400 — Korean

Han Ah Reum
321 Broad Ave. Ridgefield, NJ 07657 201-943-9600 — Korean

SUNRISE MART

Celebrating the 14th anniversary of the Astor Place store and the 5th anniversary of the SoHo store. We thank you for being loyal Sunrise customers!

Anniversary Event

Time travel to the old Japan **"DAGASHI Matsuri"**
April 4th & 5th (Sat & Sun) from **12pm-8pm** at **SoHo Store**

"DAGASHI" Japanese Old Fashion Candies & Snacks

Over 100 kinds of unique *dagashi* and snacks will be exclusively sold at the Sunrise Mart Soho Store. It's like a Japanese version of Economy Candy (est 1937) in the Lower East Side.

FUN EVENT for kids under 12 years old

Free "5-yen" token for kids under 12 years old which can be exchanged for 5 *dagashi* or raffle games. (1 token per child.)
Limited numbers of tokens will be available on site.

*We are also giving out tokens in advance at both Astor Place and SoHo stores before April 4th

Astor Place Store
4 Stuyvesant St. 2nd Fl.
(bet. E. 9th St. & 3rd Ave.)
212-598-3040
Sun-Thu: 10am-11pm
Fri & Sat: 10am-12am

SoHo Store
494 Broome St.
(bet. W. Broadway & Wooster)
212-219-0033
Sun-Sat: 10am-10pm

Mitsuwa Marketplace
595 River Rd Edgewater NJ 07020
201-941-9113 — Japanese

Ridgewood Fisheries
30 Prospect St Ridgewood, NJ 07450
201-670-0882 — Japanese

Fuji Mart
1212 E Putnam Ave Riverside CT 06878
203-698-2107 — Japanese

J-Mart
16 Orange St New Haven CT 06510
203-782-1234 — Japanese

Kotobukiya
1915 Massachusetts Ave Cambridge, MA
617-354-6914 — Japanese

Maido
36 N Narberth Ave Narberth PA 19072
610-747-0557 — Japanese

Tokyo Japanese Store
5655 Ellsworth Ave Pittsburg PA 15232
412-661-3777 — Japanese

LIQUOR

Gotham Wines & Liquors
2517 Broadway (bet. 93rd & 94th St.)
212-932-0990 — Sake/Shochu

Nancy's Wine
313 Columbus Ave (bet. 74th & 75th St.)
212-877-4040 — Sake/Shochu

Gerard Wine
523 Lexington Ave (bet. 68th & 69th St.)
212-772-3211 — Sake/Shochu

Mister Wright
1563 3rd Ave. (bet. 89th & 90th St.)
212 722-4564 — Sake/Shochu

Ambassador Wine
1020 2nd Ave (at 54th St.)
212 421-5078 — Sake/Shochu

Landmark wine
167 W 23rd St (6th & 7th Ave.)
212 242-2323 — Sake/Shochu

Union SQ Wine
140 5th Ave (at 19th St.)
212-675-4100 — Sake/Shochu

LEDU WINES
600 Washington St (at Leroy St.)
212 924-8999 — Sake

Astor Wine
399 Lafayette St (at 4th St.)
212-674-7521 — Sake/Shochu

MJK Liquor
161 3rd Ave (bet. 15th & 16th St.)
212 475-9166 — Sake/Shochu

Sakaya
324 E 9th St. (bet. 1st and 2nd Ave.)
212 505-7253 — Sake

Warehouse Wines
735 Broadway (at 10th St.)
212 982-7770 — Sake/Shochu

East Village Wine
123 Stanton St (bet. Clinton & Attorney)
212 358-7700 — Sake

Grangette Wine
151 Grand St (bet. Crosby & Lafayette St.)
212-925-1236 — Sake/Shochu

New York Wine EX
9 Broadway (bet. Morris & Battery Pl.)
212-422-2222 — Sake/Shochu

September Wines L.I.C.
100 Stanton St (at Ludlow St.)
212-388-0770 — Sake

Heights Chateau
123 Atlantic Ave Brooklyn NY 11201
718-330-0963 — Sake/Shochu

Smith and Vine
288 Smith St (bet. Douglass & Degraw)
718-243-2964 — Sake

Delite Super Market
420 Washington St Hoboken NJ 07030
201-420-7900 — Sake/Shochu

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12 N Central Ave Hartsdale NY 10530
914-949-5900 — Sake/Shochu

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520 10th Ave New York, NY 10036
212-245-4650 — Sake

JFC International Inc
40 Vandervoort Ave, Brooklyn NY 11237
718-456-8805 — Food/Sake

Central Boaki U.S.A., Ltd
55-30 48th St Maspeth NY 11378
718-726-8860 — Food

Dateh Trading Co., Inc
14-50 128th St., College Point NY 11356
718-539-8100 — Food

New York Mutual Trading Inc.
25 Knickerbockers Rd Moonachie NJ 07074
201-933-9555 — Food/Sake

Nishimoto Trading Co., Ltd
802 Washington Ave., Carlstadt NJ 07072
201-804-1400 — Food/Sake

Wine of Japan Import, Inc.
235 West Parkway Pompton Plains NJ 07444
973-835-8585 — Sake

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conversation with sake sommelier

SAKE AND THE LIMITLESS WORLD OF COCKTAILS

With some people, especially the more talented ones, their personality and demeanor reflects vividly into their creations. This is very much the case with Mr. Gen Yamamoto's cocktails. He is the new mixologist at Soba Totto who is creating unusual cocktails using vegetables and fruits with Zen-like sensitivity and simplicity that is hard to overlook. We asked him how he comes up with so many amazing ideas, especially using Japanese beverages like sake and shochu.

Do you find using sake and shochu more difficult or easier than other beverages to make cocktails with?

Neither really. All shochu and sake are different. Some have very strong characteristics, and it can be hard to make a cocktail with them, but at the same time, if you can find something that can work with those characteristics, then you have something very special.

How would you describe your style?

I would say I'm a minimalist. I don't like jumbling too many ingredients into one thing. I like creating balance using the bare minimum.

What are some of the popular cocktails here that incorporate either sake or shochu?

Torikai Grapefruits with candied grapefruit peel (made by Mr. Yamamoto himself) is pretty popular. I decided to use the umami and the aroma of the Torikai, a rice based shochu, with the flavors of an entire grapefruit that's in season, including the bitterness and aroma of the peel. The other one that is popular particularly with women, is Hot Sake Strawberry Whipped Cream. I matched the fruitiness of the Dassai sake with strawberry because the sake itself has a little hint of strawberry. That's why it works so nicely. I wouldn't try it with a different sake though. It's important for me to use the potential of the beverage to its fullest by not masking its uniqueness but by finding combinations that would enhance it. Otherwise there is no point in using a specific kind of shochu or sake for the cocktail. The other one that is really popular is Daikon Radish made with daikon and Shiro which is a rice based shochu.

How did you come up with such unique ideas?

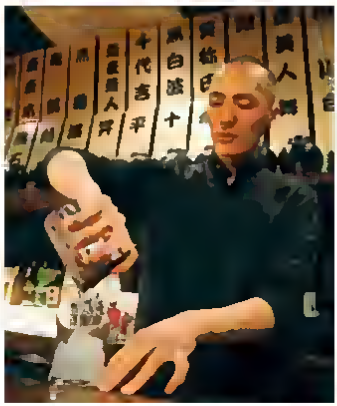
At first when I just started, I studied all the classic drinks and imitated other people's recipes, but gradually I realized I really liked the idea of cocktails that are made with fresh ingredients. I've always had interest in food too, so I like the idea of making drinks not just with drinks. None of the original cocktails I created actually came out of the intention to make original drinks. They sort of just happen. Something sparked in my head, I went with it, and it worked.

What are the trends you see in the cocktail world today?

I think that joints that resemble the old speak-easies are in style now, as well as the classic drinks these places serve. Like fashion, I think the cocktail world is going retro, too. And I think people really like the idea of going to these hidden places. On the flip side of that, futuristic cocktails, or I call them "molecular" cocktails, are also very popular.

What has changed in the five years you've been working in the US as a bartender?

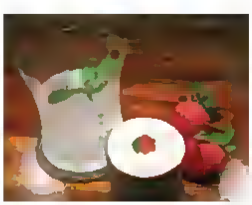
I think that people are a lot more knowledgeable now with drinks in general. I can talk to customers about drinks in ways it was never possible before, which makes it more interesting for me too. For example, when a customer understands the reasoning behind why I mixed a certain drink with certain ingredients without me telling them, it makes me really happy because it feels as if we are on the same frequency or something. Especially because the tastes are so subtle and it takes a lot of sensitivity to create it, so it's great when people can tell. When a customer comments, for example, that the daikon cocktail made with the rice based shochu is better than having the daikon raddish or the shochu alone, there is no greater feeling. I believe that if you are going to mix something together, there has to be a meaning in doing so.



Mr. Yamamoto won second place in the Marie Brizard Cocktail Competition back in 2006, and his unique cocktails have been written up in many major cocktail and food magazines including Cocktail Times and Food Arts.

What suggestions do you have for sake beginners to learn more about sake?

I'd say find a bartender or a liquor shop you can trust. That's probably the easiest way to get introduced to all the types of different sakes available, as well as finding ones that suit your palate.



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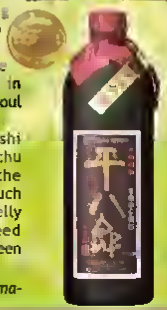

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IT'S THE ERA OF SHOCHU IN NYC, TOO

For at least one restaurant in NYC, shochu is already the next big thing. Ise 56 was one of the first Japanese restaurants to see the shochu boom in Japan catch on here in full force. Ms. Miyuki Sawada, assistant manager, gave us her insight on this shochu phenomenon.

What do you think of this sudden popularity of shochu?

Since two years ago, shochu has taken over sake in terms of orders, at least in our restaurant. Most of the non-Japanese customers here have been to Japan, and already know what shochu is, so there are quite a number of non-Japanese people who keep their own shochu bottle here just like the Japanese do. Until a little while ago, there were only a few bottles of shochu available in the US, but now there are so many different types, and it is so hard to keep track of them.

What kinds of shochu are people drawn towards?

We are still seeing many mugi (barley based) shochu drinkers because it's not as strong as some other ingredient based shochu like potato, sesame, or soba (buckwheat). Most Japanese women and non-Japanese people tend to go for the mugi based ones that have less of that distinct shochu smell. But Kuromaru is also popular among women and non-Japanese people because for a potato shochu, it's extremely smooth and clean. The other reason Kuromaru is so popular with women and non-Japanese people is also due to the beautiful bottle. It seems like the design of Kuromaru really gets people curious.

Why do you think shochu became so popular?

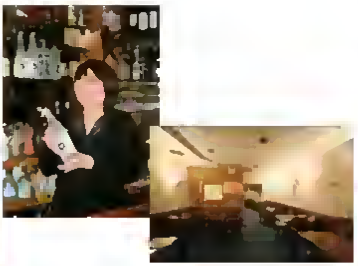
I think it has a lot to do with the fact that you can drink it at your own pace. It's customary for people to mix shochu with water, hot water, soda or even tea and soft drinks especially with mugi based shochu. This means you have so much flexibility. One bottle can give you so many different tastes, and you can also mix the drink as strong or weak as you like it. It's totally up to you. Even if you have a bunch of people sharing the bottle, each person can adjust it to their own preference, which makes it an easy drink to enjoy with a group of people, and economical, too.

What do you think would go with Kuromaru?

I think Kuromaru is kind of like a table wine that you can enjoy with food, because it really goes well with everything. Although it's a shochu, the cleanness of the taste makes it even possible to have with sushi and sashimi. But at the same time it has a strong core that can hold up to more complex tastes.

How are people enjoying shochu at your restaurant?

I'd say mixing it with soda or water or putting lemon in it is the most common way people enjoy it here. Oyuwari (with hot water) is, of course, great for strong smelling shochu like potato based shochu, because the aroma is what makes these types great and the hot water brings that aroma forward. But since not many people are yet accustomed to the strong smelling types of shochu, this way of drinking is not very popular among non-Japanese people. For Japanese people, oyuwari is very popular, though.



Kuromaru goes really nicely with the Kurobuta Sausage over Grilled Vegetables and Cheese ($6.75) and Shrimp and Pumpkin Croquet ($7). The slight sweetness of the cheese as well as the pumpkin is a great match to the hint of sweetness from the sweet potato of Kuromaru.

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Shochu Tidbit

Shochu is known to have many health benefits such as reducing stress, making the blood in the veins run smoothly, improving the immune system, and preventing thrombosis (caused by stress) that can lead to strokes and heart attacks. But you don't necessarily have to drink shochu to enjoy these benefits. You can also use it in cooking. Since the smell and alcohol evaporates during the cooking process, you can pretty much use shochu as a substitute for any cooking alcohol.

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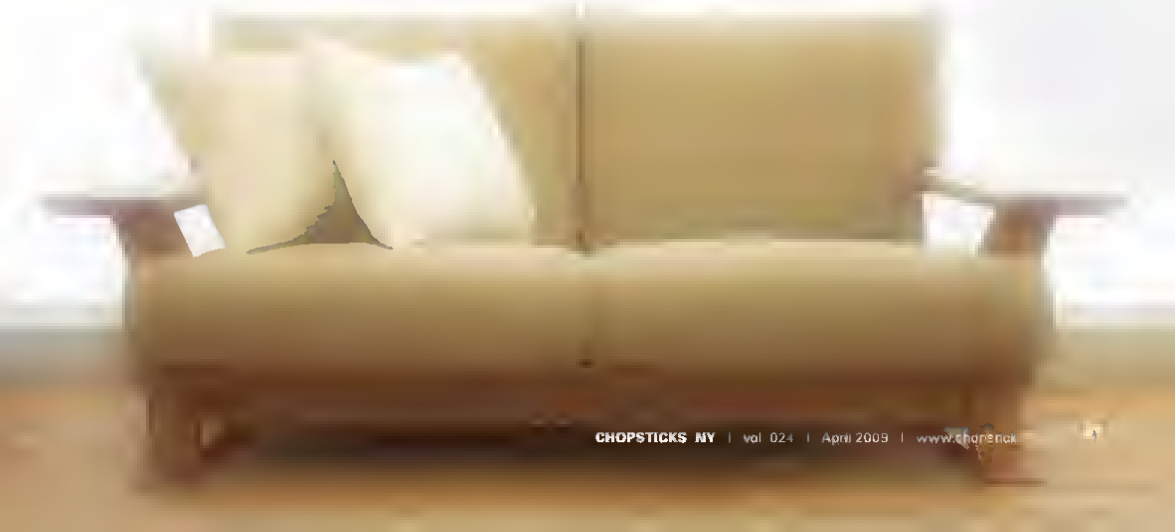

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Please tell me about your background and why you started doing Gyrotonic.

I have been dancing since I was very young. I went to university in Japan and finished graduate school in the US, and I have traveled all over the world as a dancer and choreographer. I became injured and was told that I would need surgery on my shoulders and knees. But my doctor also warned me that once I have surgery, my body will never be the same again. So I sought out an alternative to surgery. That is when I started Gyrotonic. By increasing the amount of muscles around my body, I could totally avoid having surgery.

What is Gyrotonic?

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What is the difference between Gyrotonic and Pilates?

Pilates was developed by Joseph Pilates and is very military like with a lot of linear, two-dimensional square movements. But Gyrotonic uses a lot of three-dimensional movements, which increases the relaxation effects compared to Pilates.

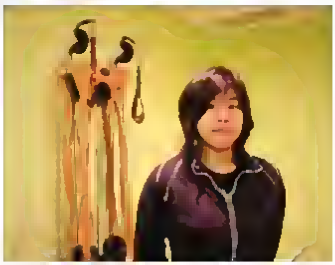
What are the health and beauty benefits of doing Gyrotonic?

Some people feel like they got a massage even though they were doing Gyrotonic exercises. Their blood circulation improves through movements which increase oxygen in the blood, so they slowly sweat. By doing exercises which open the chest, people feel a lot better emotionally and mentally afterwards. They feel refreshed. In addition, people gain muscle, but women can maintain their feminine physique. Gyrotonic also improves posture and flexibility. Through building muscles properly, your body naturally looks more balanced and beautiful.

In addition, you can understand your own body better and have higher awareness of your own health, which leads many people to adopt a healthier lifestyle. Gyrotonic is not just about how you appear on the outside, but also how you feel on the inside and your whole attitude. Many people feel that their outlook is brighter and more positive after doing gyrotonic. It's amazing!

Do you have any advice for our readers – something they can do in their daily life to improve their health and beauty?

When you exercise, make sure you properly breathe in and out. Lots of times, people forget to breathe when they are stretching. If you don't breathe, then oxygen doesn't get into your muscles. Do simple stretches at home. For people who do desk work, lift your shoulders up & down. Do shoulder rolls away from your desk while breathing in and out deeply. Your shoulders will feel a lot different. Your shoulders naturally face inside from everyday work, so you need to stretch them out.



Gyrotonic trainer Kaoru Ikeda helps her clients become healthier and feel better about themselves one exercise at a time

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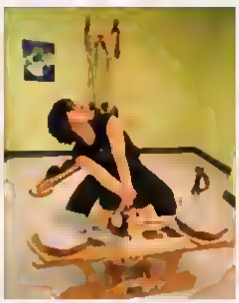

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—— Reported by *Sam Frank*

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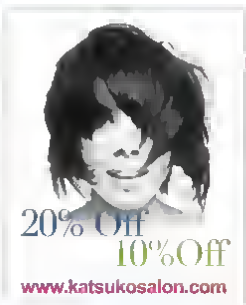

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323 W. 11th St. (Greenwich & Washington)
212 647-9303 www.yuisalon.com
F $70-
M $60-

East Village — ARTE Salon
254 Elizabeth St. (bet. Bleecker & Houston)
646-341-6124
F $70-
M $70-

East Village — Olalo
143 Avenue A (bet. 9th & 10th Sts.)
212 777-5252
F 45-
M 45-

East Village — Hair Motes Downtown
13 3rd Ave. (bet. 7th & St. Marks Pl.)
212 777-7612
F $45-
M $40-

East Village — Hoshi Coupe II
214 E. 9th St. (bet. 2nd & 3rd Ave.)
212-505-0383
F $45-
M $40

East Village — i Salon
150 E. 14th St. (at 3rd Ave.)
212-505-0537
F 35-
M 31

East Village — K2 Salon
213 E. 10th St. (bet. 1st & 2nd Ave.)
212-260-5198
F $60-
M $50-

East Village — Lotus Salon on Ave. A
31 Ave. A (bet. 2nd 3rd St.)
212-475-2749
F $70
M $56

East Village — Pirka Salon
233 E. 4th St. (bet. Ave. A & B)
212-673-6209
F $80
M $50

East Village — Powder Room
319 E. 9th St. (bet. 1st & 2nd Ave.)
212-677-2020
F $80
M $50

East Village — SEI-TOMOKO
240 E. 13th St. (bet. 2nd & 3rd Ave.)
212-533-6613
F $35-
M $35-

East Village — SEI-TOMOKO 02
126 E 4th St. (bet. 1st & 2nd Ave.)
212-473-3320
F $35-
M $35-

East Village — Yo-C Salon

The owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance of Paris and aggressiveness of NY styles, and highlights individual customer's personality. A combination of Japanese Straight Perm and cut is $220. Student discount available
225 E. 5th St. (bet. 2nd & 3rd Ave.)
212-529-0359 www.yo-csalon.com
F $75
M $75

Lower Mhn — Hoshi Coupe Soho
133 Prince St. (bet. Sullivan St. and 6th Ave.)
212-353-8009
F $100-
M $70-

Lower Mhn — Lotus Salon on North Moore
34 North Moore St. (bet. Hudson & Varick St.)
212 219-9535
F $30
M $70

Lower Mhn — Lotus Salon on Prince st
7 Prince St. (bet. Elizabeth & Bowery St.)
212 219-3253
F $90
M $75

Lower Mhn — Ueno Salon
218 Mulberry St. (bet. Prince and Spring St.)
212-343-2233
F $65-
M $60-

Lower Mhn — Q Han
19 Bleecker St. (bet. Mott & Elizabeth St.)
212-614-8725
F $04
M $04

Lower Mhn — Shizen
627 E. 9th St. (bet. Ave. B & C)
212 777 2128
F $65
M $65

Lower Mhn — Tokomichi Hair
35 Great Jones St. (Lafayette & Bway)
212-420-7575
F $75-
M $75-

Brooklyn — Commune Salon & Gift

Commune is a hair salon and a gift boutique located in Williamsburg. We provide gentle hair services including quality Japanese treatments and low-chemical processes. Our boutique section offers a collection of creative jewelry and accessories
151 Grand St. (bet. Driggs & Bedford Ave.)
718-384-7412 www.communenyc.com
F $55-
M $45-

Upstate — Akane Salon
7 E. Hartsdale Ave. Hartsdale, NY 10530
914-946-0219
F $55-
M $45-

Upstate — Hair Studio NAKA
267 Halstead Ave., Harrison, NY 10528
914-835-0045
F $60-
M $50-

Upstate — Hiro's Hair Salon
99 Purchase St. Rye, NY 10580
914-921-9338
F $60
M $60

Upstate — Momotaro
2 Spencer Pl. 2nd Fl, Scarsdale, NY 10583
914-472 5857
F $60-
M $50-

Upstate — Salon Shin
731 White Plains Rd. Scarsdale, NY 10583
914-472 3317
F $50-
M $45-

Upstate — Salon Susen
19 E. Hartsdale Ave. Hartsdale, NY 10530
914-946-7475
F $40
M $30

Long Island — LI Wave
16 Haven Ave. Port Washington, NY 11050
516-883-3046
F $40
M $30

New Jersey — Akane Salon
2024 Center Ave. Fort Lee, NJ 07024
201-461 3614
F $40-
M $30-

New Jersey — Katsuko Salon
2039 Lemoine Ave. #15 Fort Lee, NJ 07024
201 585-9693
F $60
M $40

New Jersey — Michi
585 River Rd. Edgewater, NJ 07020
201-941-1885
F $50-
M $40-

New Jersey — Salon Tama
1617 Parker Ave. Fort Lee, NJ 07024
201-346-0501
F $50
M $45

New Jersey — Tosh Hen Supreme
1550 Lemoine Ave., Fort Lee, NJ 07024
201-461 9642
F $45-
M $40

SPA

Upper East — Tsunami Day Spa
201 E. 60th St. 2Fl (bet. 2nd & 3rd Ave)
212-620-5864
$90

Midtown West — Excy Laser Hair Removal
147 W. 35th St. (bet. 6th & 7th Ave.)
212-695-1868
Upper Lip $50

Midtown West — Nihon Day Spa
15 W 44th St 10th Fl (bet 5th & 6th Ave.)
212-575-7682
$40-

Midtown West — SHIZUKA new york
7 W. 51st St. 5th Fl (bet. 5th & 6th Ave.)
212-644-7400
$25

Midtown West — Spadium
49 W. 32nd St. (bet. 5th & Broadway)
212-967 3131
$80

Midtown East — 41st Street HaahnCare
16 E. 41st St. (bet. Madison & 5th Ave.)
212-683-0041
Initial $45/hr

Midtown East — MOONFLOWER SPA
8 E. 41st St. 3rd Fl (bet. Madison & 5th Ave.)
212-633-0729
$75 /50min

Chelsea — Supple Spa
55 W 19th St. 2nd Fl (bet. 5th & 6th Ave.)
212-929-5548
$65/1h

East Village — New York Electrolysis

Offering comprehensive electrolysis treatment by highly trained Japanese electrologist with 10+ years of experience. Electrolysis is the only proven method for permanent hair removal. Call for free consultation. You have nothing to lose but your unwanted hair!
853 Broadway #1019 (bet. 13th & 14th St.)
917-210-4366 www.electrolysisny.com
15min/ $50-

East Village — TAMAGO Skincare
251 E. 13th St. (bet. 2nd & 3rd Ave.)
212-505-1599
$45/h-

Lower Mhn — KSS Beauty Spa
167 Centre St. (bet. Canal & Hester St.)
212 366-9531
$45

Lower Mhn — NY Chinatown Nutrition Ctr
9 E. Broadway #301 (at Catherine St.)
917-822-0310
Weight Loss

Queens — este de doronko
119-29 Union Tpk. Forest Hills, NY 11375
917-886-4004
$60-

Queens — Spa Castle
131 10 31st St. (at 11th Ave.)
718-939-6300
$35-

Upstate — este da doronko
21 Lake St. White Plains, NY 10603
917-886-4004
$60-

New Jersey — King SPA Sauna
321 Commercial Ave. Palisades Park, NJ
201-947-9955
$35

Health Guide

Coupon available at www.chopsticksny.com

SHIATSU

Upper East — Tsunamu
208 E 60th St. 2F (bet 2nd & 3rd Ave)
212-628-5866
$90/h

Midtown West — Salon de Tokyo
200 W 57th St #1308 (at 7th Ave.)
212-757-2167
$70 /60min

Midtown West — Osaka Health Spa 56
50 W 56th St #2 (bet 5th & 6th Ave.)
212-956-3422
$100/h

Midtown West — Osaka Health Spa 46
37 W 46th St. (bet 5th & 6th Ave.)
212-575-1303
$100/h

Midtown West — Esprit Wellness
2 W 45th St #1700 (bet. 5th &6th Ave.)
212-354-5976
$90 /15min

Midtown East — Kenkodo Inc
333 E 43th St. Lily-D (bet 1st & 2nd Ave.)
212-983-0088
$80 /50m n

Midtown East — IDD HOLISTIC CENTER

Ido Holistic Center offers shiatsu massage — traditional Japanese acupressure massage that will leave you in physical pain and stress. 20 min dry sauna and a shower included with a shiatsu massage. Two-for-one weekend special (sauna & shiatsu) is $105

8 E 45th St 5th Fl (bet. Madison & 5th Ave.)
212 599-5300 www.idocenter.com
$80 /60m n

Midtown East — Ease Salon
51 E42 St #1406 (bet. Madison & Vanderbilt)
212-661-5151
$40 /25min

Midtown East — Do-in Center
211 E 43rd St #1505 (bet. 2nd & 3rd Ave.)
212-697-9114
$120/h

Chelsea — DHASHI INSTITUTE
147 W 25th St 6th Fl (bet. 6th & 7th Ave.)
800-610-4190
$45 /90m n

East Village — Kaisy
229 E 9th St. 2nd Fl (bet. 2nd & 3rd Ave.)
212-253-6171
$45 /60m n

Lower Mhn — Saho Howard Salon
34 Howard St. 2nd Fl (Broadway & Crosby)
212-675-1988
$50/h

Lower Mhn — Hirai Healing
636 Broadway #1004 (bet. Bleecker & Houston)
646-200-4333
$90/h

Lower Mhn — Health Trail CD
23 Fell St. 2nd Fl (bet. Mott & Bowery St.)
212-608-2212
$80 /90min

ACUPUNCTURE

Upper West — Dr. Hang
4167 Broadway (bet 176th & 177th St.)
646-230-3322
$50 /30m n

Upper East — Herbal Fairy Spa
225 E. 64th St #4 (bet. 2nd & 3rd Ave.)
212 206-2668
$80 /60m n

Midtown West — Yamaguchi Acupuncture

One of the most distinguished acupuncturists with over 30 years of experience. Licensed in NY, CA and Japan, specializes in pain management, sports injury, infertility, allergy, asthma and digestive problems. Little to no pain with Japanese techniques

161 W. 54th St. #21 (bet. 6th & 7th Ave.)
212 245-7586 www.yamaguchi-acupuncture.com
Acupuncture

Midtown West — Risako Blonstein
130 W. 42nd St #511 (bet. 5th Ave & Bway)
515-457-3838
$75/ visit

Midtown West — NY Acupuncture & Herb
250 W. 57th St #1330 (at Broadway)
212 262-8998
$100 /visit

Midtown West — Nihan Medical Group
16 W 44th St 10th Fl (bet. 5th & 6th Ave.)
212-575-8910
$60-

Midtown West — Eilean Chan
119 W 57th St. Suite 511 (6th & 7th Ave.)
212-974-2880
$100/h

Midtown East — David L. Zeng
14 E 34th St. 5th Fl (bet. 5th & Madison Ave.)
212-689-1773
$60 /50min

Midtown East — Chun Yuan Li
141 E 55th St #6D (bet. Lex & 3rd Ave)
212 750-6384
$80/ visit

Midtown East — Amy Nature Center
137 E 47th St (bet. 3rd & Lexington Ave.)
212-317-2220
$50/ visit

Midtown East — Acumad Center
150 E. 56th St. #1C (bet. 3rd & Lexington Ave.)
212-888-6677
$80/ 90m u

Midtown East — 41stStreet HealthCare
18 E 41st St.(bet.5th & Madison Ave.)
212-683-0041
$30/ 120min

Chelsea — Yoshiko Kamiyama
20 W 20th St #311 (bet. 5th & 6th Ave.)
914-954-6804
Homeopathy

Chelsea — Love & Compassion
48 W 21st St 7th Fl (bet. 5th & 6th Ave.)
212 242-8701
$120 /2h

East Village — SuHu Natural Health
1 Union Sq W #715, (at E 14th St.)
212-691-8281
$90/ visit

Queens — Healing Hands
212-33 39th Ave. #240 Bayside, NY 11361
515-457-3858
$60/ visit

Queens — Chin Kei
133-47 Sanford Ave #1G Flushing, NY 11355
718-961-7222
$50 /45min

Long Island — Kimura Acupuncture
51 Lakeville Rd New Hyde Park, NY 11040
516 775-0778
$80/acu $40/ear

DOCTOR

Upper East — Fay M. Dhsumi MD
117-119 E. 84th St #1B (Lex & Park Ave.)
212-288-8121
Internist

Midtown West — Nihan Medical Group
16 W 44th St 10th Fl (5th & 6th Ave.)
212-575-8910
General Clinic

Midtown West — M. Sanoda MD
200 W 57th St #605 (at 7th Ave.)
212-977-6787
OBGYN

M-dtown West — Luis Fujimoto DDS
250 W. 57th St #2212 (Bet. Bway & 8th Ave.)
212-315-3138
Dentist

Midtown West — Anshin Medical Center
36 W 44th St #303 (bet. 5th & 6th Ave.)
212-730-4010
General Clinic

Midtown East — 41st Street HealthCare

A complete sweedical group also offers cosmetic foot surgery, specializing in bunions and hammertoes with minimal visible scarring. We treat heel pain with minimally invasive procedures that have a quick recovery time, including PRP, Topaz, and Cryosurgery

18 E 41st St 1st Fl (bet. 5th & Madison Ave.)
212-683-0041 www.41stmed.com
General Clinic

Midtown East — Yamagata Dental
230 Park Ave. #525 (Bet. 45th & 46th St.)
212-687-1188
Dentist

Midtown East — Dversea Japanese Clinic
11 E 47th St. 2nd Fl (bet. Madison & 5th)
212 223-3777
General Clinic

Midtown East — Mitsugu Shinmyo
345 E. 37th St. #203 (Bet. 1st & 2nd)
212-867-5700
Optometrist

Midtown East — Kyo Nakamura DDS
20 E. 49th St. #601 (bet. Madison & 5th Ave.)
212-486-1121
Dentist

Midtown East — Hiroshi Kimura
30 Central Pk S 3D (bet. 5th & 6th Ave.)
212 486-1121
Dentist

Midtown East — Haruya Fujiwaki PhD
3 E 54th St (bet. 5th & Madison Ave.)
212-288-2527
Psychologist

Korea Town — Japanese Medical Practice
55 E. 34th St. 2nd Fl. (bet. Park & Madison)
212-[illegible]-2119
Clinic

Chelsea — Haruna Miyamoto SW
364 W 18th St #3C (bet. 8th & 9th Ave.)
347 403 8506
Social Worker

New Jersey — Oversea Japanese NJ
47-43 Halstead Ave #101 Harrison NJ 10527
914-391-6888
General Clinic

New Jersey — Otsuka Shika
1617 Park Ave. Fort Lee, NJ 07024
201-461-0130
Dentist

New Jersey — New Jersey Clinic
2231 Lemoine Ave. Fort Lee, NJ 07024
201-944-1008
General Clinic

New Jersey — Japanese Women's Center
670 Palisade Ave. 3rd Fl. Teaneck, NJ 07666
201 747 2294
OBGYN

New Jersey — Evergreen Pediatrics
1355 15th St. #150 Fort Lee, NJ 07024
201 224-3344
Pediatrics

New Jersey — Edgewater Family Care
725 River Rd. #202 Edgewater, NJ 07020
201 343-4040
General Clinic

HEALTH PRODUCT

Queens — Metro Pharmacy
41-16 30th Avenue Astoria, NY 11103
718-204-1414
Pharmacy

Illinois — Juna Baes
1330 St. James St Palatine, IL 6007
800-667-0541
Health Product

CHOPSTICKS NY May Issue (Published on 4/24/09)

Beauty & Health

Japanese have long been known for their high life expectancies. Collagen, soy pulp, water and green tea are among those widely used in Japan to naturally maintain healthy and youthful appearances. In the May issue of Chopsticks NY™, we will report how these products are incorporated into their lifestyle along with a collection of hairstyles that are surely to help you look and feel younger.

[Circulation] 50,000
[Distribution] Over 430 locations
[Publication Date] 04/24/09 (Friday)
[Ad Deadline] 04/09/09 (Thursday)

For further inquiry, please call 212-431-9970 ext. 130 or 102, or email us at adsales@chopsticksny.com

BUYING JAPAN: INCREDIBLE AND UNKNOWN PRODUCTS – VOL.12 –

5-HON-YUBI SOCKS

(JAPANESE TOE SOCKS)

BY *NOBI NAKANISHI*

Look down, and this is exactly what you'll see – but don't freak out. It's still your own foot. It'll feel weird at first too, but after a while, the snug fit will make this your favorite sock to come back to. I promise.

Japanese toe socks can come in fun colors too. This one is bright green and has a cartoony ladybug on it. Are these perhaps mine – or someone else's? Take your best guess.

The Japanese are very thoughtful about feet and footwear, this is actually the fourth time I've written about a product that had to do with feet for Buying Japan. Many people across the Pacific are convinced that the pressure points in the feet can aid circulation and help relieve tension throughout the body, and others think that the feet are a natural place to expel toxins from the body as well. But whatever your beliefs, most of us do agree that some foot pampering can actually elevate our mood and make us feel better in general.

In Japan, the quest to aid the feet achieves a whole new level, through the most ubiquitous (yet taken for granted) piece of clothing – the sock. There are a wide variety of socks that we have hardly heard about in the US, from Tsukin Kaisoku, a line of socks aimed at businessmen, that is made of special materials that capture and eliminate bacteria and microbes, essentially making these socks 'odor-free'. And why have we not seen a boom for socks that claim to massage the lymph nodes and reduce swollen feet, like those made by Mukumi Cure and Bonpresso? And Go-Hon-Yubi Socks (Japanese toe socks), though silly looking to us, are as common as the tube sock is here over in the US.

It is no surprise that the Japanese are much more open about trying out things that to us look odd and unintentionally hilarious in order to reap some extra benefits. In the case of Japanese toe socks, these are essentially gloves for your feet, with individual compartments for each toe. And one really should think of them that way, in order to understand the advantages they bring. Like gloves, socks with toes give the feet much more freedom for movement, and also allow for better circulation and keep feet cooler. For some that translates to comfort and relief, and to others, less noxious smelling feet and better athlete's foot prevention (you decide what's better).

I have been using Japanese toe socks for years – I got my first pair as a gift, and I still remember my initial reaction of putting them on. I said, "Now I know what a Muppet's feet look like." But after that initial criticism, I could immediately feel the advantages of this funky footwear. It's how socks SHOULD feel like – an extra layer of protection for the feet, but still giving you the sensation of being barefoot. Even in shoes, I could feel that since my toes were no longer bunched together, and that the added flexibility allowed my feet to better endure walking long distances or standing for extended periods of time.

Now, the history of the modern socks with toes is a bit muddy, but there is a clear link back to the Japanese Tabi, a traditional sock that separated the big toe from the others, and has been around for hundreds of years. But clearly today, and certainly for the future, socks with toes are the go-to socks in Japan, and who knows, maybe people over the the US will begin to think that looking part-Muppet isn't so bad after all.

If you do some digging around on the internet, you'll be able to find all sorts of socks with toes from Japan – or just ask for some your local Japanese market. If they don't carry them, ask them to order some! Available in conservative colors to fun patterns and logos, these socks are great for people of all ages.

Shop Guide

Coupon available at www.chopsticksny.com

FASHION

Upper West — Bri'z Kids — Clothing
410 Columbus Ave. (bet. 79th & 80th St.)
212-724-1415

Upper East — R by 45rpm — Clothing
77 E 71st St. (bet Madison Ave and 5th Ave)
212 737-5845

Upper East — Seigo Accessories — Accessories
1242 Madison Avenue(bet.89th & 90th St.)
212-534-7275

Upper East — SEIGO NECKWEAR — Accessories
1241 Madison Ave (bet. 89th & 90th St)
212 987-0101

Midtown East — BLOOM New York — Jewelry
381 Madison Ave (bet. 45th & 46th St.)
212-370-0068

Midtown East — NIWAKA — Jewelry
608 5th Ave. (at 49th St.)
212 941-5410

Midtown East — Royal Chic — Clothing
635 Madison Ave. (at 59th St.)
212 588-0585

Gramercy — Ripplu — Lingerie Shop

Japanese expert in body shaping undergarments with 20 years of experience. Specializes in custom-altered fits, from small 30A to full 40H, to enhance body shape. Three-step system gradually reshapes tissue through a series of bras to increase lift naturally.

FF Madison Ave. (bet. 27th & 28th Sts.)
212-689-2223 www.ripplu.com

East Village — ARGASY — Clothing
426 E 9th St (bet. 1st Ave & Ave A)
212 982 7818

East Village — Local Clothing — Clothing
325 E 9th St (bet. 1st & 2nd Ave.)
212.777-3850

East Village — Tokio 7 — Clothing
64 E 7th St. (bet. 1st & 2nd Ave.)
212 353-8443

East Village — Tokyo Joe — Clothing
334 E 11th St. (bet. 1st and 2nd Ave.)
212-473-8724

Lower Mhn — Facial Index — Eyewear
104 Grand St (at Mercer St.)
646-613-1055

Lower Mhn — Junko Yoshioka — Clothing
580 Broadway 2 Fl (W Prince Way & W Houston)
212-226-5302

Lower Mhn — Kaori's Closet — Clothing
71 W. Houston St.(Wooster St & W. B'way)
212-387 7788

Lower Mhn — Kazuyo Nakano NY — Clothing
117 Crosby St. (bet. Houston and Prince St.)
212-941-7033

Lower Mhn — Madame Killer — Clothing
37-39 Clinton St (bet Stanton&Rivington)
212-505-3382

Lower Mhn — Mieko Mintz — Clothing
96 Thompson St. (bet Spring & Broom St.)
212-627 1524

Lower Mhn — Mike Inatome — Clothing
23 Renwick St. 2Fl (Her W B'way and Church)
212-966-7777

Lower Mhn — msg — Clothing
68 Kenmare St. (bet. Mott and Mulberry)
212 334-4032

Lower Mhn — R by 45rpm — Clothing
169 Mercer St. (at Houston St.)
917-237-0045

Lower Mhn — Sense of Wonder — Clothing
196 Spring St. (bet Sullivan & Thompson)
212 343-2444

Lower Mhn — tutu — Clothing
95 Spring St (bet. Lafayette & Mulberry)
212 219-3548

Lower Mhn — UNIQLO — Clothing
546 Broadway(bet. Prince & Spring St.)
917-237-8900

Lower Mhn — Yamak — Clothing
321 1/2 Bleecker St. (Christopher & Grove)
212-807 9100

Lower Mhn — Yohji Yamamoto — Clothing
103 Grand St. (at Mercer St.)
212 966-3068

J-POP CULTURE

Midtown West — Jas Mart 1 — Video Rental
2347 Broadway (bet. 110th & 111 St.)
212-866-4780

Midtown West — Jim Henley's Universe — Manga
4 W. 33rd St (bet. 5th & Broadway)
212 2[illegible]

Midtown West — Kinokuniya Bookstores — Book
1073 Ave. of the Americas (bet. 40 & 41)
212-869-1700

Midtown West — Midtown Comics — Anime
200 W. 40th St. (at 7th Ave.)
212-302-8192

Midtown East — Book Off — Book Store

The Largest recycling bookstore in Midtown!! We sell JAPANESE Manga, Anime, Graphic novels, Literatures, DVDs, CDs & Games!! Check our quality and price. For more information, please see our advertisement in page 10. OPEN 7 days 10am-6pm

114 E. 41st St. (bet Madison & 5th Ave.)
212-685-1410

Midtown East — Midtown Comics — Anime
459 Lexington Ave. (at 45th St.)
212-302-8192

Chelsea — Cosmic Comics — Manga
10 E. 23 d St. 2Fl R (at Madison Ave.)
212-460-5322

Chelsea — Image Anime — Anime
242 W. 30th St. (bet. 7th & 8th Ave)
212-631-0966

Gramercy — Jas Mart 3 — Video Rental
34 E. 23rd St. (Bet. Park & Madison Ave.)
212-387-8882

West Village — AC Gears — Toy
19 E. 8th St. (at Mercer St.)
212-260-2266

East Village — Forbidden Planet — Toy
840 Broadway (at 13th St.)
212-473-1576

East Village — Jas Mart 2 — Video Rental
35 St. Marks Pl. (Bet. 2nd & 3rd Ave.)
212-420-6370

East Village — Kim's Video St. Marks — Anime
124 1st Ave. (bet. 7th St. and St. Mark Pl.)
212-533-7390

East Village — St Marks Comics — Manga
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-598-9439

East Village — Sunrise Mart — Video Rental
4 Stuyvesant St. (3rd Ave. 9th St.)
212-598-3040

East Village — Toy Tokyo — Toy
121 2nd Ave. 2nd Fl. (bet. 7th & St. Marks Pl.)
212-673-5424

East Village — Vidao Games New York — Toy
202 E. 6th St. (at 3rd Ave.)
212-539-1033

Lower Mhn — kidrobot — Toy
125 Prince St. (bet. Greene and Wooster)
212-906-6620

Lower Mhn — Sunrise Mart, Soho — Video Rental
494 Broome St. (W. Broadway & Wooster)
212-219-0033

Brooklyn — Zakka Corp — Book
155 Plymouth St. (bet. Pearl and Jay St.)
718-801-9037

Queens — Anime Castle — J-Pop

Manga, anime, clothes, food, toys and other merchandise can be found at Anime Castle. Low prices and friendly service. Come out to Flushing, Queens and have the best time of your life. Yu-gi-Oh and Bleach card tournament held every Sunday.

35-32 Union St. Flushing, NY 11354
347-438-1298 www.animecastle.com

Upstate — Kinokuniya Bookstores — Book
3300 Palisades Center Dr. West Nyack, NY
845-353-6600

California — Digital Manga, Inc — Manga
1487 W. 178th St. Gardena, CA 90248
310-817-8010

TRADITIONAL

Upper East — Sara — Dishware
950 Lexington Ave.(bet. 69th & 70th St.)
212-772-3243

Midtown East — Katagiri & Co., Inc — Dishware
226 E 56St (bet. 2nd & 3rd Ave.)
212-838-5453

Midtown East — Minamoto — Confectionery
608 Fifth Ave. (at 49th St.)
212-489-3747

Midtown East — Precious Pieces — Parchment
5 Tudor City Pl. #102 (40th & 41st St.)
212-682-8505

Wuhan New York — Towel

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Focus * Language / Culture

MASTERING THE ART OF PUBLIC SPEAKING, BILINGUAL STYLE : NICHI-BEI TOASTMASTERS

Sweaty palms, dry mouth, cold sweats and shaky legs. It could be the flu. But the symptoms emerge only when you stand up to speak in front of an audience. no doubt what you are really facing is a pure case of "PUBLIC SPEECHITIS PHOBIA." From this commonly shared challenge emerged a brilliant idea. In 1924, Ralph Smedley, director of Education for a California YMCA, observed that many of his patrons needed "training in the art of public speaking and in presiding over meetings". He decided to help them and chose a training format similar to a social club. "Toastmasters" was born. 85 years later, the shy organization grew into a network of 11,700 clubs in 92 countries, gathering 235,000 members eager to hone their public speaking skills.

To my delight, I am heading to the only bilingual Japanese/English Toastmasters group in New York, teasing my own demons and stepping out of my usual "restaurant-ordering in Japanese" comfort zone. **The Nichi-Bei (Japan-America) Toastmasters** meeting is held for 2 hours (equally divided between English and Japanese) on the 2nd and 4th Wednesdays of each month, gathering a joyful crowd of international people ready to share the lectern. Each member follows his own path, guided by the Communication and Leadership Notebook, which comprises several "projects" chapters, from "The Ice breaker" to "Persuade with Power". Far from being a methodical manual, this book is more of a guide to help you set your own goals and establish a learning curve.

From the minute the President of Nichi-Bei takes the stand to formally open the ceremony, all participants gather in quiet listening. "Good evening Fellow Toastmasters and welcomed guests." Tonight, the common theme we will dissertate about is Valentine's Day. The session is accurately timed and the dedicated "Timer" makes sure to raise a green, orange or red flag to inform the speaker about his remaining stage performance.

After a few introductory, short interventions, including the "word of the day" focus, a punchy joke-telling, and a table topic improvisation role play, the first prepared speech is ready to be shared. The speaker starts, and two words instantly jump to my mind: eloquence and confidence. The intonation is right, the tone is entertaining, the body language owns the space, the story is flawless and above all I am being given the best advice on "How to Keep Romance Alive". I am captivated by such an oratorical talent.

The bilingual specificity of this group, opens new horizons for each member. Not only can they share views on cultural differences, but they can improve their linguistic skills. I am very impressed by the courage, casual seriousness and ability of the Japanese group members to address the audience so professionally in English. I am equally amazed to hear how the English native speakers master the art of joke-telling in Japanese, or the difficult task to report constructive criticism in a foreign language to a native speaker!

This gathering could be an endearing bi-monthly experience for any person whose self-confidence is shaken by the tens of eyes directed at them during the speech. But the good will of the participants, the friendliest atmosphere of the group, and the constructive critiques shared by all the members, make the "Nichi-Bei Toastmasters" program one of the most rewarding public speaking enhancement organization. Enjoy watching the butterflies in your stomach flying away!

—— Reported by *Ruth Berdah-Canet*

Nichi-Bei Toastmasters

The meetup takes place the second and fourth Wednesday of the month. $20 one-time, new member fee is required to cover New Member kit, and $40 membership fees every six months to cover Toastmasters International membership fee and Nichi-Bei club fee.
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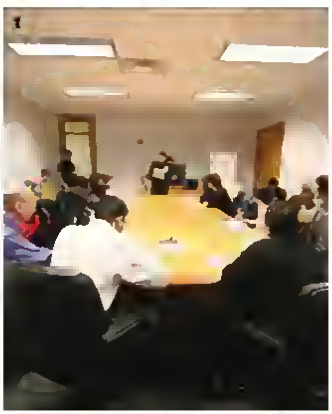

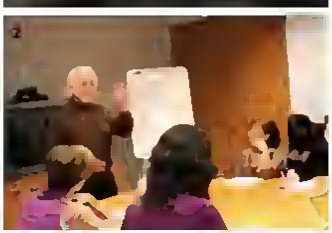

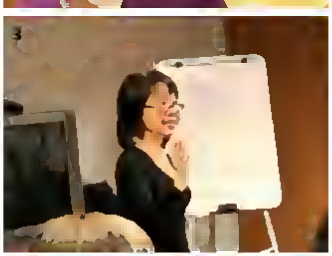

1. Each member participates actively in the session with an assigned role: grammarian, timer, joke master etc.,
2. No exercise is more difficult than improvisation, but this master knows how to use humor to light up the audience.
3. A fellow toastmaster brings her speech to life by using engaging body language and enthusiastic tone.

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Japanese Lesson #18

~たい

~tai

verb 6= want to do-

As you have learned in the previous lessons, combining verb stems with certain phrases allows you to expand your speaking repertoire. This month, you will learn to combine the verb stem + "tai" to create the phrase "want to do – " If you remember the verb stems of ikimasu, mimasu, tabemasu, for example, you can easily say "want to go (ikitai)," "want to see (mitai), and "want to eat (tabetai) " Here are these examples used in sentences

Eiga o mitai desu. ([I] want to see a movie.)
Barbecue o shitai desu.
([I] want to have a barbecue.)
Sake bar ni ikitai desu.
([I] want to go to a sake bar)

"Desu" on the end makes the sentence more polite, but you can omit it if you'd like. Look at the following conversation between Daisuke and Susan, which includes some other familiar speech patterns, and practice

Daisuke: **Kyou wa atatakai desu ne.**
(It's warm today, isn't it?)
Susan: **Yatto haru ga kimashita**
(Spring has finally come.)
Daisuke: **Shumatsu wa nani o shimasu ka.**
(What are you going to do this weekend?)
Susan: **Toku-ni yotei wa arimasen**
(I have no particular plan.)
Daisuke: **Dewa o-hanami o shimasen ka.**
(How about viewing cherry blossoms, then?)
Susan: **Ii desu ne. Watashi wa Brooklyn no Botanic Garden ni ikitai desu.**
(That sounds good. I want to go to the Brooklyn Botanic Garden.)
Daisuke: **Sansei desu. Watashi wa "hanami-zake" o nomitai desu**
(I agree. I want to drink sake while enjoying the cherry blossoms.)

Illustration by Al Tatehayashi

NEW WORDS

yatto finally-at last
ga This particle mainly introduces the subject of a sentence. The usage is similar to that of the particle "wa" but slightly different. It is one of the most difficult particles to use properly and even native Japanese speakers often misuse it. Some people intentionally play with the usage of "wa" and "ga" rhetorically
taku-ni particularly **yotei** plan
arimasu to have, to exist, there is (are)
hanami cherry blossom viewing **sansei** agreement approval

Japanese Book Ranking *(data provided by Kinokuniya Bookstore)*

OSCAR WINNERS OVERPOWER JAPAN

HARDCOVER TOP 5 IN JAPAN (3/9-15)

	Book title	Author	Publisher
1	*Tsumiki no Ie*	*Kunio Kato / Kenya Hirata*	*Hakusensha*
2	*Zukai Nihon Amway*	*Nikkei Kougyou Shinbunsha*	*Nikkei Kougyou Shinbunsha*
3	*Doumoto Tsuyoshi to Anama no Naka*	*Tsuyoshi Doumoto*	*Hinode Shuppan*
4	*Cath Kidston e Youkoso vol.2*	*N/A*	*Takarajimasha*
5	*Yomesoude Yomenai Machigai Yasui Kanji*	*Munekazu Deguchi*	*Futami Shobo*

THE MONTHLY PICK

TSUMIKI NO IE
Kunio Kato the winner of the 81st Academy Awards short animation category, created the picture book by the same title as his Oscar winning story. An old man, who lives by himself, sticks with his house even as a flood invades his territory. He needs to live here no matter what happens because...
(Rank #1)

PAPERBACK TOP 5 IN JAPAN (3/9-15)

	Book title	Author	Publisher
1	*Noukanfu Nikki*	*Shinmon Aoki*	*Bungei Shunju*
2	*Chouchou Senkyo*	*Hideo Okuda*	*Bungei Shunju*
3	*Himawari no Sakanai*	*Shusuke Michio*	*Shonchosha*
4	*Ikan*	*Yasuhide Saeki*	*Kobunsha*
5	*Okuribito*	*Shinobu Momose*	*Shogakukan*

THE MONTHLY PICK

NOUKANFU NIKKI
This is the autobiographical story by a coffin officer who has seen the departures of the dead to the other world for a long time. It has poetic views toward life and death and a philosophy of living. The book became the inspiration of the movie Departures which was awarded the best foreign language film in the 81st Academy Awards.
(Rank #1)

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FUYUMI ONO
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MARK REIBSTEIN WITH ART BY ED YOUNG
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SAKURA MATSURI

on the East Coast

The cherry blossom (sakura) may be Japan's greatest gift to the United States. In 1912, the Japanese government gave the U.S. 3,020 trees to celebrate the friendship between the two countries. Today, sakura trees are planted in many parks across the country, attracting appreciative viewers in abundance during their spring blooming season. One of the most famous Japanese traditions, Hanami, has been adopted in this country as Sakura Matsuri (Cherry Blossom Festival) when many people gather in parks, in and around the city, to picnic while enjoying the beautiful blossoming sakura trees. In the New York Metropolitan Area, there are several Sakura Matsuri for visitors to experience Japanese culture while having a good time.

BROOKLYN BOTANIC GARDEN

One of the largest Sakura Matsuri takes place at the Brooklyn Botanic Garden (BBG) in Prospect Park. Blooming sakura in the Japanese Garden and Cherry Esplanade sections of the BBG may be viewed between April 4 and May 3. The Sakura Matsuri is scheduled for May 2 and 3 from 10am to 6pm, with over 60 performances, demonstrations, and exhibits. Free with Garden Admission.

5TH SAKURA MATSURI

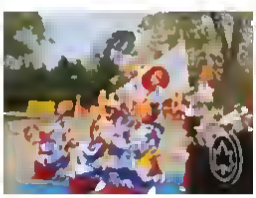
Another Sakura Matsuri is hosted by the Japanese American Association on Saturday, April 25 from 11am to 2pm in Flushing Meadow Park featuring traditional drum and Japanese folk dance performances as well as a Karate workshop. For more information, call the Japanese American Association at 212-840-6942.

10TH ANNUAL CHERRY BLOSSOM FESTIVAL

White Plains' 10th Annual Cherry Blossom Festival will be held at Turnure Park in White Plains on Sunday, May 3 from noon to 5pm. There are a number of activities and workshops planned to be enjoyed by the whole family including origami, a Kimono demonstration, tea ceremony, and musical performances. Also this year, bamboo artists from Kumamoto, Japan will demonstrate their creative craftsmanship. For more information, please contact 914-774-3187.

ESSEX COUNTY CHERRY BLOSSOM FESTIVAL

The Sakura Matsuri in Essex County, NJ will be celebrated from April 5th to 26th at Branch Brook Park with more than 4,000 sakura trees blooming throughout the month. Bloomfest, a family event featuring Japanese cultural activities including demonstrations of origami, bonsai, ikebana and dance, will take place on Sunday, April 19 from 11am to 5pm. For a list of more events, please visit www.essexcountynj.org/ or call Essex County Park Department 973-268-3500.

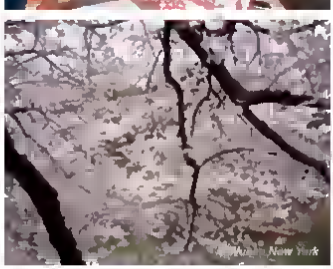


SUBARU CHERRY BLOSSOM FESTIVAL OF GREATER PHILADELPHIA

In Philadelphia, the Subaru Cherry Blossom Festival will span the months of March and April. In its 12th year, this festival offers visitors many chances to explore and experience the culture of Japan from traditional customs to cuisine. A highlight of this year's event will be a performance by Kodo Drummers on March 17 at the Kimmel Center. The festival's centerpiece event, Sakura Sunday on April 5, is an outdoor party of art, food, and entertainment.
For more information, please visit http://jasgp.org/cherryblossomfestival/

THE 49TH ANNUAL SAKURA MATSURI IN WASHINGTON DC

The 49th annual Sakura Matsuri, now the largest one-day Japanese Festival in the world outside Japan, will take place on April 4, 2009, right after the Parade of the National Cherry Blossom Festival®. Starting at 11am and continuing until 6pm, the Festival is centered at 12th and Pennsylvania Avenue in downtown Washington next to the Federal Triangle Metro stop. The Matsuri will stretch for six blocks, and Japanese cultural performances will run non-stop throughout the day on five stages. There will be 20 Japanese and Asian restaurants, 30 interactive cultural exhibits, and 35 vendors of Japanese products such as Kinokuniya Bookstore, Kiteya New York, Wuhao New York. It's a great chance for both children and adults to experience Japan. The Festival is held rain or shine, and last year over 140,000 visitors came. For further information, contact John Malott or Reiko Hirai at 202-833-2210.



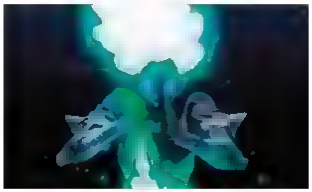
event entertainment leisure

Exhibition

Through April 26 FREE
Chanoyu: Japanese Tea Culture Past and Present
Yale University Art Gallery
Exhibit illuminates the importance of Japanese tea culture and examines the ways in which it has evolved over the centuries. The show brings together about 100 objects -- drawn largely from private collections and supplemented by the works in the collection of the gallery. Objects on view range from the ninth century through the present day and include ceramic tea bowls from Japan, Korea, China and Vietnam, as well as bamboo tea scoops, iron kettles, maki-e lacquer incense containers, and Zen-inspired calligraphic works.
Location: 1111 Chapel St., New Haven, CT 06520
TEL: 203-432-0600
http://artgallery.yale.edu
www.precious-pieces.com/news/event_22.html

Through May 9 FREE
New Lacquer: Toru Matsuzaki
Ippodo Gallery
"Urushi," Japanese lacquer, is one of the traditional tools that Japanese people used in everyday life, as well as enjoying as an art form. Toru Matsuzaki apprenticed under famed potter Tatsuzo Shimaoka and developed an innovative style of lacquering wood. In this exhibition, you can enjoy his simple but sophisticated urushi arts.
Location: 521 W. 26th St. (bet. 10th & 11th Aves.), New York, NY 10001
TEL: 212 967 4899
www.ippodogallery.com

Through June 14
KRAZY! The Delirious World of Anime + Manga + Video Games
Japan Society
KRAZY! will be New York's first major show dedicated to the Japanese phenomenon of Anime, Manga and Video Games—three forms of contemporary visual art that are exercising a huge influence on an entire generation of American youth. The exhibition, organized by the Vancouver Art Gallery, will be presented in an environment designed by cutting-edge architectural practice Atelier Bow-Wow, featuring life-size blowups of popular figures from the worlds of anime and manga within an intriguing sequence of spaces that evoke Tokyo's clamorous cityscape. Co-curated by leading North American and Japanese specialists, KRAZY! will give visitors a direct experience of new forms of cultural production and offers fresh insight into the interdependence of three art forms of the future.
Location: 333 E. 47th St., (bet. 1st & 2nd Aves.)
New York, NY 10017
TEL. 212 715-1258 / www.japansociety.org



Takashi Okazaki Afro Samurai film still© STUDIO GONZO. 2007© 2006 TAKASHI OKAZAKI. GONZO / SAMURAI PROJECT

Taiyou Matsumoto Black & White 1 [cover] Published by Shogakukan, 1994©SHOGAKUKAN / Matsumoto Taiyou 2008

April 8-14 FREE
The Nippon Club Art Exhibition 2009
The Nippon Gallery
"Third Annual Art Exhibition" featuring an array of arts and crafts including paintings, photography, calligraphy, flower arrangements and Mataro Dolls. This exhibition will showcase work by more than 50 artists, all of whom are Nippon Club members. In addition to work by members, pieces by popular instructors of Nippon Club Culture Courses will be available to view.
Location: 145 W. 57th St. (bet. 6th & 7th Aves.)
New York, NY 10019
TEL: 212 581 2223
www.nipponclub.org

April 22-28 FREE
RAKU—Seek Japanese Tea Ceremony by Fusako Matsumoto
The Nippon Gallery
This U.S.-Japan cross-cultural event features Omotesenke-Japanese Tea Ceremony- and Raku yaki- one of the ultimate forms of Japanese Ceramic arts- by Fusako Matsumoto, an award winning ceramic artist and renowned Professor of Omotesenke-Japanese Tea Ceremony. Sponsored by Consulate General of Japan in New York.
Location: 145 W. 57th St. (bet. 6th & 7th Aves.)
New York, NY 10019
TEL: 212 581 2223
www.nipponclub.org

Performance

March 27
Egyptian Dance Show featuring Kazumi Kitamura
Egyptian Oriental Dance Academy
A Japanese belly dancer Kazumi Kitamura Naziha Zaki will be featured in the event hosted by Oriental Dance Academy. Layaly 98 Middle Eastern music specialty club will provide the space and add more Middle Eastern flavor to the event
Location: 98 Ave B, (at 6th St.) New York, NY 10009
TEL. 212 358-1166 / http://www.layalynyc.com/

April 10 & 11
Theater Performance Samurai Takamine Jokichi
The Kaye Playhouse at Hunter College
Highly acclaimed play in Japan "Samurai Jokichi Takamine" will premier in New York. The story is about a Japanese pioneer who established his foundation in the US in Meiji Period, Jokichi Takamine. You can enjoy music and dance of that period as well as swordplay. Performance done in Japanese with English subtitles
Location: The Kaye Playhouse at Hunter College
East 68th St. (bet. Park & Lexington Aves.), New York, NY 10065
TEL. 212 772 4448 (For ticket information)

April 24 - 26
Women In Jazz Festival 2009
International Women In Jazz / The Jazz Committee at Saint Peter's Church/Midtown Arts Common
The third annual jazz festival honoring super jazz legend Etta Jones and living jazz legend Annie Ross will take place in the last weekend of April. The festival will include live jazz jam with students and other musicians, business management panel discussion, concerts featuring dynamic bands led by women jazz musicians and major concerts. A Japanese jazz vocalist Taeko Eukao will join performers such as Annie Ross, Mercedes Hall, Arlee Leonard, LTanya Mari, Linda Presgrave, Cynthia Scott, Mari Toussaint, & Deanna Witkowski.
Location: Saint Peter's Church
619 Lexington Ave. (at 54th St.), New York, NY 10022
www.internationalwomeninjazz.com / www.saintpeters.org/jazz

Lecture/Forum/ Film/Festival

April 7, 14
Healing Seminars and Introductory Workshop
Ohashi Institute
On April 14, special seminars will be held at the Ohashi Institute for recovering cancer patients. Taught by author and international teacher, Master Ohashi, he will teach techniques for coping with mental and physical stress during recovery with a caring touch and positive attitude. Fee is discounted to $50 for students currently enrolled in the seminar and $95 per person for the general public. Also, on March 25 the institute invites you to a free introductory workshop on Ohashiatsu with Master Ohashi. Ohashiatsu is based on eastern, energy-based techniques that heal and rejuvenate. If you register within one week after their next introductory workshop, you will receive a $100 scholarship towards the class
Location: 147 W. 25th St. 6th Fl. (bet. 6th & 7th Aves.)
New York, NY 10001
TEL. 646-486-1187
www.ohashiatsu.org

April 8-16
Film Screening Masaki Kobayashi's The Human Condition
Film Forum
Masaki Kobayashi's classic masterpiece, The Human Condition (1959-61) depicts the period of turmoil around World War II that Japanese military took drastic action, through the eyes of the well-meaning labor boss-turned POW. International star, Tatsuya Nakadai plays the title role who goes through the drastic social transform and tries to keep his dignity as a human being. The 10-hour long epic will be screened in three parts with a separate admission for each part. Part I: No Greater Love, Part II: Road to Eternity, and Part III: A Soldier's Prayer
Location: 209 W. Houston St. (bet. 6th Ave. & Varick St.)
New York, NY 10014
www.filmforum.org/human.html

Events

April 1
Modern Japanese Degustation with Michael Schulson Izakaya at the Borgata
James Beard Foundation
Amid the glitz of one of Atlantic City's most glamorous casinos, chef Michael Schulson, formerly of NYC's Buddakan, offers a breath of fresh air at Izakaya, a modern Japanese pub. Join him at the Beard House for an extravagant Japanese dégustation paired with alluring wines and sakes
Location: The Beard House
167 W. 12th St. (bet. 6th & 7th Aves.), New York, NY 10011
TEL. 212 627 2308 (for reservation)
www.jamesbeard.org

April 2, 16, and 30
Movie & Dinner Nights
Moco
Japanese bar & lounge Moco, in Murray Hill, launched a new event, "Movie & Dinner Night". Enjoy dinner while watching a first rate movie. On April 2, the sci-fi thriller based on George Orwell's novel, *1984* will be shown. Another sci-fi hit, *Blade Runner*, directed by Ridley Scott will be screened on April 16. Takeshi Kitano's *Dolls* is planned to be shown on April 30. The screenings will start at 8pm at the Mezzanine

Event Feature

Through September 20

"The Tale of Shuten Douji" Exhibition

Smithsonian Institute

This new exhibition describes an ancient Japanese tale of monsters and samurai with illustrated screens, fans, scrolls, and printed books. Set in 10th century Japan, "The Tale of Shuten Douji" begins with a group of samurai heroes, in large pursuit of an abducted noble woman, who eventually find themselves inside the mountain fortress of Shuten Douji, a being who transforms into a monstrous giant after drinking sake. The exhibition explores the storytelling methods used by Japanese artists of the Edo Period (1615-1868) before the advent of modern cinema, anime, and manga. Highlights include a set of three handscrolls by artist, Kano Shoun, who depicts the story on silk, rather than paper, using ink, color, gold, and silver for illustrations. "The Tale of Shuten Douji" will be on display at the Smithsonian's Arthur M. Sackler Gallery from March 21 through Sept 20. Call or check the website for opening hours
Location: 150 Independence Ave. S.W.
Washington, D.C. 20013-7012
TEL. 202.633.1000 / www.asia.si.edu

dining area which seats up to 30 people Reservations are not required but recommended While watching the movie, you can also enjoy good deal meals such as "All You Can Eat Sushi A la Carte" for $25 and "All you can Drink & Sushi A la Carte" for $30 during their Happy Hour

Location: 516A 3rd Ave. (bet. 34th & 35th Sts.), New York NY 10017
TEL: 212-685-3663

April 5
Collaboration Event of Art & Music
Mieko Anekawa Matt Macaulay

Japan born artist, Mieko Anekawa created the CD cover art for musician Matt Macaulay upon his request a few months ago Now they re teaming up and presenting a live collaboration event at The Jazz Gallery While Anekawa will display about 25 of her "Animal Series " a small works collection of acrylic on canvas paintings Macaulay will perform his music including titles from his recently released CD Ian Macaulay/ Tom Casale Quartet will join the event.

Location: The Jazz Gallery
290 Hudson St. (bet Spring & Dominick Sts.)
New York, NY 10013
TEL: 212-242-1063
www.miekomeko.com
www.mattmacaulay.com
www.jazzgallery.org

April 5
Japanese Maid" Show
Aspire Communications

Anime manga, J-horror etc Japanese sub-culture is rising in the U S In this karaoke cosplay event, Akiba-kei cosplay singer Reni will appear and perform anime songs and J-pop in karaoke cosplay Akihabara style The event also highlights unique games, which are popular only among Akiba-kei No reservation necessary but early arrival recommended

Location: Top Tunes
303 305 E. 53rd St (at 2nd Ave.), New York, NY 10022
TEL: 212-758-3818
http://ronronren.blogspot.com
Email: info@aspirecommunications.us

April 7
Ikebana Demonstration by Master and Auction
Ikebana International New York

Japanese flower arrangement organization Ikebana International New York, will hold April meeting The meeting will start with auction, followed by bento lunch The highlight of the meeting is a demonstration by Kazuko Anderson of The Kage Adachi School, who will have 90-minute Ikebana demonstration Door opens at 11 am Free for members and for non-members is $20 For reserving $15 lunch, call Shizuka at 516-466-0126

Location: The Horticultural Society
148 W 37th St., 13th Fl. (bet Broadway & 7th Aves.)
New York, NY 10018

TEL: 518-329-0920 (Rogers) / 212-987 8914 (Korn)

April 10-19
New York International Auto Show
Jacob Javits Center

The New York International Auto Show is guaranteed fun for the whole family combining some of the world's finest cars with celebrities, prizes, giveaways and interactive exhibits From futuristic car models to breakthrough car technologies, everything will be on display under one roof Japanese car companies such as Honda, Mitsubishi, Nissan, Subaru Suzuki, and Toyota will also be participating in the event. Check out their website for ticket purchase, scheduled events and show times If you answered to Chopsticks NY monthly survey on page 12 you would have a chance to receive free pair tickets to this event

Location: 655 W 34th St., New York, NY 10001
www.autoshowNY.com

April 15 & 16 FREE
Free Facial Massage by the Aquasonic Machine
Dr CI Labo

Dr CI Labo will participate in Spa Week in NY and offer 10 minutes complimentary facial massage with their Aquasonic Machine for customers who purchase any Aqua Collagen Gel series product. The Aquasonic Machine is a high pulse, ultra frequency massage unit for the face and body that creates visible results in just 10 minutes The ultrasonic waves improve damaged collagen and elastic fiber so that the skin's elasticity and moisture increases The free facial service will start at noon and end at 6pm

Location: Takashimaya New York
693 5th Ave. (bet 54th & 55th Sts.), New York, NY 10022
TEL: 212-944-1559 (Dr CI Labo USA Public Relations)
media@cilabousa.com

April 17, 18
Street Fighter 4 Tournament
Anime Castle

Anime Castle in Flushing will be holding a Street Fighter 4 Tournament on April 17 No real limit to the number of people that can attend and the rules that apply will be double elimination There is a $10 entry fee and the grand prize winner will receive a new PS3 or Xbox360 game, second prize winner will receive a gift from the store Also, be sure not to miss Anime Castles Monthly Screening Event on April 18 from 6pm-10pm ($10 fee for food, beverages raffle and 4 hours of Anime) Titles this month are Witchblade, Fate Stay Night, and I"S

Location: 35-32 Union St. Flushing, NY 11354
TEL: 347-438-1296
www.animecastle.com

April 18-19
4th Annual Coffee & Tea Festival
The Metropolitan Pavilion

The 4th Annual Coffee & Tea Festival is getting ready to pump caffeine into the veins of New York City residents The two-day festival will celebrate everything related to coffee & tea with interactive classes/lectures/demos from well-known industry pros and product exhibitors such as Zen Green Tea Liqueur and many more Goodie bags will be distributed to the first 1000 attendees each day Tickets can be purchased at the event website and don t forget to enter the promotion

Event Feature

April 4-5

Time Travel To the Old Japan - "DAGASHI Matsuri"

Sunrise Mart SoHo Store/East Village

"Dagashi" is an old time candy or snack that was cheap and affordable enough for kids to purchase with their allowances in old Japan During the "Dagashi Matsuri", over 100 kinds of unique and original dagashi items such as candy drops chocolates cakes, ume jam paste and much more will be sold only at Sunrise Mart Dagashi-ya a dagashi specialty store, is quickly becoming a thing of the past in Japan So, even in Japan it s becoming rare to find many different kinds of dagashi in one place As a fun event, limited numbers of "5 yen" tokens will be sold to everyone at the site which can be exchanged for 5 dagashi items or raffle games Kids under 12 years old can receive a free token (1 free token per child), and they are also offering tokens in advance to customers at both East Village and SoHo Stores before April 4 Besides dagashi items, Sunrise Mart SoHo will exclusively import seasonal "otsukemono" (Japanese pickles) from the maker and specialty shop Tsukiji Nakagawa-ya for this event. About 10 kinds of seasonal and authentic otsukemono with samplings will be available in limited amounts. This Dagashi Matsuri is sure to be a unique opportunity for all to experience the old Japan

Location: 494 Broome St. (bet. W Broadway & Wooster St.)
New York, NY 10012
TEL: 212-219-0033

code "chopsticks" to receive 50% off of the ticket price!
Location: The Metropolitan Pavilion
125 W 18th St., New York, NY 10011
www.coffeeandteafestival.com

April 23
Cherry Blossom Festival –Dinner by Brandon Kida of Asiate Mandarin Oriental
James Beard Foundation
One of Japan's most beautiful traditions is that of hanami, or cherry-blossom viewing, a springtime celebration in which revelers picnic beneath a canopy of the delicate pink blossoms. To honor this festive ritual, Brandon Kida of Asiate has created an Asian-inspired menu as exquisite as the ephemeral flowers themselves.
Location: The Beard House
167 W 12th St. (bet. 6th & 7th Aves.)
New York, NY 10011
TEL. 212 627 2308 (for reservation)
www.jamesbeard.org

Happenings

15% Discount Ticket Promotion for the Food Event "Taste of Southeast As a"
2nd Annual Taste of Southeast Asia
Celebrating the Theravada Buddhist New Year and supporting Khmer Legacies' the food event 2nd Annual Southeast Asia will be held on April 18. People can taste salty, sweet, sour and spicy Southeastern cuisine at one time as well as get a private cooking lesson by chef Simpson Wong of Café Asean. Chopsticks NY readers will receive a 15% discount from the $75 advanced ticket and $100 for private chef cooking lesson starting at 6:30 pm with Chef Simpson Wong. In order to redeem the discount, enter the discount code "foodblog" on the web form (http://khmerlegacies.eventbrite.com) when ordering tickets. Co-sponsor of the event includes House Foods International, Singha Beer etc.
Bennett Media Studio
725 Washington St. (at W. 11th St.) New York, NY 10014
http://khmerlegacies.eventbrite.com

$15 Discount on "aruku Walking Posture Seminar Session"
Cocolo Company
Walking is the most basic and important activity for human beings, and at the same time, it is the best way of expressing oneself. Mayumi from Cocolo Company teaches how to revitalize body and mind through a course of walking exercise and leads you to obtain graceful posture, walking style, and ultimately a beautiful body. Until the end of April, they offer 90 minutes session for $40 (reg. $55). Try a unique and easy way of self-healing and self-improvement. For class schedule and location, call or email.
Location: 151 W. 26th St. (bet. 6th & 7th Aves.), New York, NY 10001
www.aruku.us / Email: aruku.ny@verizon.net

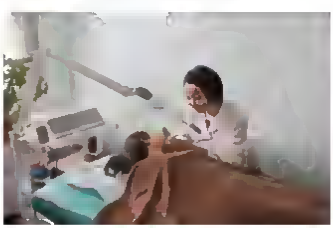
Get an Amex Gift Certificate with Ticket Purchase from US to Japan
@Tabit
The on-line ticket and package tour sales company, @Tabit, is running a campaign that offers a $50 Amex gift certificate for customers who purchase a ticket from the US to Japan during April. The scheduled flight can be after April. The airline companies, for which this service can be applied, are limited. Call for details.
Location: 274 Madison Ave, Suite 905 (bet. 39th & 40th Sts.)
New York, NY 10016
TEL. 212 689-6868 / 800-838-9086
www.tabit-usa.com

Leisure & Health" Events in Spring
Mitsuwa Marketplace
The theme of the spring events in Mitsuwa Marketplace is "Leisure & Health." Apr. 10-12, Mishima Foods will have a cooking demonstration and on-site sales of o-bento (Japanese lunch box). Their corporate philosophy is to provide food products with all natural ingredients. Apr. 17-19, Takaokaya, the leading producer of tea and nori (seaweed laver), will show how to use their products. Celebrating Kodomo-no-hi (Children's Day), Mitsuwa will present "Glico Sweets & Snacks Fair" from Apr. 23 to May 3. The store front will be filled with sweets and snacks coming all the way from Japan. Mitsuwa shuttle bus runs from Port Authority every hour on weekdays and every 30 minutes on weekends. If you'd like to receive a bi-weekly Mitsuwa flier by mail, apply by emailing your name and home address.
Location: Mitsuwa Marketplace
595 River Rd., Edgewater, NJ 07020
TEL. 201 941 9113 / newjersey@mitsuwa.com

Free Gift with Purchase of $50 or More
Dr. Ci Labo USA
A new face has joined the Dr. Ci Labo's Aqua-Collagen-Gel line! Aqua-Collagen-Gel Super Sensitive ($42 for 4.23oz and $40 for "mini" 1.75oz) is made from natural ingredients that will help protect those that have very sensitive and allergy prone skin. To celebrate this latest addition, starting April 1, all customers will receive a special gift hand towel for purchases starting at $50, a face towel for purchases starting at $80, and a bath towel for purchases starting $120 or more. Act quickly while supplies last.
Location: Takashimaya NY (693 5th Ave., TEL. 212-350-0117/0118 or media@kilabousa.com)
Douglas Cosmetics (29 Grand Central Terminal, TEL. 212-599-1776)

5% Discount Offer to All Chopsticks NY Readers
Qoo Robata
During the month of April, Qoo Robata is offering a 5% discount from the total check to all Chopsticks NY Readers. Qoo Robata's specialty lies in their menu, which includes robata (charcoal grilled) items such as "qoo" style chicken wings caramelized with yakitori sauce, as well as yaki onigiri and hitsumabushi (mixed rice container) eel. Check out their unique cuisine and spacious "old-style Japan" interior décor and be sure to mention Chopsticks NY.
Location: 367 Metropolitan Ave. (at Havemeyer St.)
Brooklyn, NY 11211
TEL. 718-384-9493

10% Discount for First Timers
New York Electrolysis Office



Specializing in unwanted hair removal with over 10 years of highly-trained experience, New York Electrolysis Office located in Union Square, is now offering a 10% discount for first timers until the end of April. Session rates are 15min for $50, 30min for $90, 45min for $125, and 60min for $105. Call or email for a free consultation and be sure to mention Chopsticks NY to receive this discount.
Location: 853 Broadway #1016 (bet. 13th & 14th Sts.)
New York, NY 10003
TEL. 917-210-4388 / www.electrolysisny.com

[illegible]al Yakitori Combo and New Daily Special Menu

Tori Shin

Authentic Tokyo-style yakitori restaurant, Tori Shin, is now offering a special skewer set menu deal on Monday Wednesday and Sundays. On Monday & Wednesday, the 6 pc. set will be offered for $20 and on Sunday the 15 pc. set will be offered for $49.50. You can choose from 19 different yakitori skewers on their menu, which include a variety of organic chicken and vegetable items. Tori Shin has also just introduced a daily special menu with assorted dishes to try.

Location: 1193 1st Ave. (bet. 64th & 65th Sts.)
New York, NY 10021
TEL. 212-988-8408

10% Discount, Green Tea Rice Bran Soap Series

Brown Rice Family

Brown Rice Family produces soap made from natural organic ingredients. They offer 10% off campaign on their recently released Green Tea Rice Bran Soap series. (See the article on page 4) The campaign will end on April 30.

www.brownricefamily.etsy.com

New Ramen Location and Miso Flavor

Ramen Setagaya

Popular ramen-ya, Ramen Setagaya, has recently opened a new and larger location in the heart of Union Square! The Union Square location offers all flavors of previously available Setagaya Ramen such as their famous Shio Ramen, Shio tsuke men, Shoyu ramen, Shoyu tsuke men, and Gyolou ramen. In the mean time, Ramen Setagaya East Village on 1st Ave. is also introducing a new Miso flavored ramen with a chicken, pork, and fish base that has been very popular in Japan. Available only at the East Village location. Price is $8.50 for lunch and $10.50 for dinner.

Location: 90 University Place (bet. 11th & 12th Sts.)
New York, NY 10003
TEL. 212-229-1489
www.setaga-ya.com

$50 Off Digital Perm Service [illegible] NY Readers

Hisako Salon Chelsea

Extremely popular among Japan and South Korea, "digital perm" is a dream technique that creates natural-look curls and waves with no complicated everyday care. Hisako Salon Chelsea offers digital perm for $200 (reg. $250) exclusively for Chopsticks NY readers until April 30. Bring Chopsticks NY to redeem discount. Also, they have just introduced "gel nail" service. The price for gel nail is $40 and up. Reservation necessary.

Location: 143 7th Ave. (bet. 20th & 21st Sts.)
New York, NY 10011
TEL. 212-989-2233

Spring Sushi Special and Happy Hour Started

Sachiko's on Clinton

Sachiko's on Clinton, located in the heart of the Lower East side is offering a new "Sushi for Two" special. Every Tuesday and Thursday (all night long), the 22pc. Sushi for Two Special is served with an appetizer and miso soup for only $44. Sachiko's has also started up a daily happy hour menu. Between 5:30pm and 8:30pm, special reduced prices for select premium sakes, wines, beers, original cocktails and appetizers, will be offered as well as a 2-roll sushi deal for $10.

Location: 25 Clinton St. (bet. E. Houston & Stanton Sts.)
New York, NY 10002
TEL. 212-253-2900
www.sachikosoncliinton.com

20% Discount Exclusively for Chopsticks NY Readers

Salon Vijin

Japanese hair salon in Rockefeller Center, Salon Vijin, currently offers a large discount deal until Apr. 30. First time customers at Salon Vijin will receive 20% discount from regular price for any service, including hair cut, perm, highlight, straightening treatment, etc. The offer is valid only when you bring the Chopsticks NY article. Also, Salon Vijin offers a one-week free rental service of negative-ion showerhead, CERA, which produces ionized, clean water.

Location: 10 Rockefeller Plaza, Concourse Level,
New York, NY 10020
TEL. 212-664-0664
www.salonvijin.com

Special Anniversary Dinner for $35

Inagiku

Firmly rooted in the traditions of Japanese cuisine, Inagiku located at the Waldorf-Astoria Hotel, is celebrating its 35th Anniversary begining from April 1 to the end of the month. To commemorate, they are offering a surprising 5-course dinner served for $35. Along with dinner, a special service (to be announced on the website) will also be available. Be sure to check out the website for more specific details at www.inagiku.com/en

Location: 111 E. 49th St. (bet. Park & Lexington Aves.)
New York, NY 10017
TEL. 212-355-0440
www.inagiku.com/en

April Events: Book Talk, Origami Jewelry, Sakura Matsuri

Kinokuniya Bookstore

A variety of fun events are planned at Kinokuniya Bookstore during the month of April. Kinokuniya's ongoing event, Aranzi Caravan, will continue to feature books with cute characters as well as fun activities and crafts to do. Find a wide variety of bags, pouches, mugs, and more with fun Aranzi characters imprinted on them. The fair ends April 15. On April 11, don't miss Ayako Brodek's demonstration on how to make "origami jewelry" from her book, and Kinokuniya will also be attending the Sakura Matsuri in Washington DC on April 4. Their booth will also have special autographed copies of books by famous Japanese celebrities.

Location: 1073 Ave. of the Americas (bet. 40th & 41st Sts.)
New York, NY 10018
TEL. 212-869-1700 / www.kinokuniya.com

$100 Amex Gift Certificate with Purchase of Kawai Piano

Absolute Piano

Piano retail and rental service store, Absolute Piano, is currently holding a campaign offering a $100 Amex Gift card to all the customers who buy a new Kawai Piano. The campaign lasts until the end of April.

1646 Park Ave., New York, NY 10035
TEL 212-987-6173
www.absolutepianony.com

Discounts of 10-20% for Website Readers

Katsuko Hair Salon

Katsuko Hair Salon in Fort Lee, New Jersey is offering a New Year's website renewal campaign. Customers who have checked out the website or say that they read about it in Chopsticks NY can receive great discounts when they come in to the salon. First-time clients will get 20% off and repeat clients will get 10% off of all services including haircuts, perms, Japanese straight perms, coloring and treatments. This offer is valid on weekdays only and lasts until the end of April. Make sure to mention the promotion to your stylist.

Location: 2039 Lemoine Ave. (entrance in rear of building)
Fort Lee, NJ 07024
TEL 201-585-9699 / www.katsukosalon.com

Check Up Your Body by Eastern Medicine

Ido Holistic Center

Analyzing health conditions from the Eastern medicinal point of view opens up whole new horizon to your approach to your own body. Ido Holistic Center provides a check up and consultation service from the Eastern herbal medicine viewpoint. Until the end of April, they offer one-hour check up and consultation session for $20 (reg. $80). Along with the check up, they will advise your diet-plan and suggest improvements for your lifestyle. You may purchase the herbal medicine that they suggest on-site.

9 E. 45th St. 8Fl (bet. 5th & Madison Aves.)
New York, NY 10017
TEL 212 599-5300
www.idocenter.com

One Year Anniversary Campaign

Ripplu

A Japanese Lingerie specialty shop, Ripplu will celebrate their one-year anniversary for opening their new location. To commemorate this, they're offering a special gift for customers who bring in this article or mention Chopsticks NY upon purchase from April 6 to 12. The gift is a "fuku-bukuro," a lucky bag with assortment of items. The value of the fuku-bukuro varies according to the amount of your purchase, $20 value fuku-bukuro with $150-224 purchase, $40 value with $225-299 purchase, $60 value with $300 and up.

66 Madison Ave. (bet. 27th & 28th Sts.), New York, NY 10016
TEL 212 599-2223 / www.ripplu.com

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"~WA DOKO DESU KA."
【meaning】 Where is ~?
【usage】 A convenient phrase when asking directions. Put your destination in the beginning of the sentence; for example, Tokyo-eki (Tokyo Station) wa doko desu ka" or To re (bathroom) wa doko desu ka.

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Spring in the Flower Field

Japanese people's love for flower has something to do with their love for seasonal distinction, and spring is certainly the highest season to appreciate floral art. Cherry blossoms are must see in spring but Japan's spring has much more than that. Find more amazing spring beauty throughout the country

LAVENOER CARPET IN HOKKAIOO

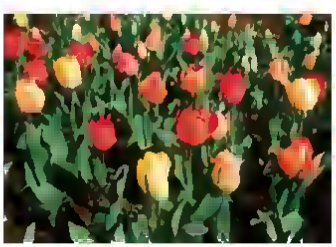
In the northern island Hokkaido, its vast open land can be the canvas of flowers. Lavenders in Biei and Furano areas in the southern Hokkaido are the symbol of Hokkadio's late spring from mid June. Running from the town of Biei through Furano, the Route 237 is known as the flower path of Hokkaido because of the flower fields one after another. The highlight of the view along this path is the fields carpeted with purple lavender. Several local lavender farms along the Route 237 grow flowers year around, and the Route is populated with visitors looking out of the car window for breathtaking colorful ground stretching out to the horizon with different flowers in different time of the year. Among all other flowers cultivated in Hokkaido's vast flat land, lavenders are the most popular for its aroma and the purple colors shined in the spring light

CLOVER HILLS IN CHICHIBU

Take Seibu Train from Ikebukuro in downtown Tokyo, and you will be in the perfect hiking daytrip area of Chichibu. From mid April to mid May, Chichibu's rolling hills are filled with moss phlox, small clover like flowers. These small clovers are called "lawn cherry" in Japanese because of the beautiful flowers crawling very low, and they flock in about 8,000 square meters (1.9 acres), where six breeds are planted in several shapes as if a large watercolor painting is laid on the hillside. The hill sides are usually a hiking destination for the panoramic view of Chichibu City, but after the regular ephemeral cherry blossom season quickly ends the clovers start blossoming in unison, coloring the vast area of the quiet sheep hills. It is worth taking more of the steep hiking path up to the summit of Mount Buko-san once you see the breathtaking view of the clover covered lower land. The pink rolling hill is just within the day trip destination from Tokyo

JAPAN'S TULIP VILLAGE

Tulips are one of the most popular spring flowers, and because of the geographic characteristics of large flat lands with watered fields, Tonami city is the major tulip manufacturing region. Tonami city's Tulip Fair displays 1 million tulips in 450 breeds in the 17 acres of the Tulip Park from April 23 through May 6. The tulips in different colors form an art figure every year, and this year's event exhibits "the tulip kaleidoscope." Tonami City is in Toyama Prefecture, which is about 620km northwest from Tokyo



TOKYO MARUNOUCHI FLOWER WEEKS 2009

© Marunouchi Flower weeks 2009

The capital city Tokyo is like a concrete jungle, but the city always finds the way to enjoy the blossoming season. In Marunouchi area, the north side of Tokyo station gathers the flowers in the top season from all over the country to this capital's center. This event first came to this Tokyo's hub station neighborhood just last year to showcase the cohabitation of beautiful flowers and city life, and this year again will attract office workers from this busy office area, tourists and artists looking for interaction with nature in the midst of the urban life, seasonal beauty and the recognition to the ecological importance. Marunouchi has been the center of Tokyo for decades, and has recently been attracting many large international corporations for their office location. The Flower Weeks showcase the examples of new city style with the nature in this hyper-modern urban space. The magic of flowers turns a shiny office building into a flagrant floral promenade and sets up an enormous wisteria forest in a plaza. Don't miss the "Flower of the Year" contest among 3,000 plus new flower breeds from Japan. The event takes place from April 21 to 26

— *Nori Akashi* : Public Relations Manager at the New York Office of JNTO

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entertainment ★ special interview

AN OUTSIDER EYE INSIDE A MENTAL INSTITUTION

Kazuhiro Soda, Japan born and NY based filmmaker, could very well be the symbol of this daring and talented new generation of filmmakers the documentary industry desperately needs. For his second observational work, his independent spirit brought him behind the closed door of a mental institution in Japan.

Did the little Kazuhiro Soda always dream about becoming a filmmaker?

No, I wanted to become so many different things. I first wanted to become a baseball player but I grew up and got bored. I then turned my interest on the stars and planets and I even built a telescope. Yet again, I got bored and moved to computers. I programmed video games when I was 12 or 13 years old and sold them to magazines to make a little pocket-money. But, I got bored again! After that, I was really interested in the English language and wanted to become an interpreter, but guess what happened... I got bored! It wasn't until I was 21 years old that I wanted to become a filmmaker.

How did you come to the idea of making *Mental*?

When I entered Tokyo University, I became the editor in chief for the university's newspaper. It was a left-wing paper and I thought I could change the world by using my pen. I had a lot of responsibilities for the newspaper and worked, worked, and worked. I came to the point where I did not sleep for days, and I found myself unable to do anything. When I tried to write an article, I felt like throwing up. I immediately thought I had a mental problem, so I went to see a psychiatrist on campus who told me "you have the burn-out syndrome," which made sense to me. I quit the job on the spot and took the first train back to my hometown in Tochigi-ken, and slept for days. I recovered in one week, but I never returned to the paper. This experience really changed my perception on mental illness. I used to think mental patients were like aliens from other planets, and I had nothing to do with them. But in fact, anybody can be mentally ill.

This inside look into a mental institution takes us behind the stage and excites our curiosity. What did you want to unveil by doing this documentary?

I always felt like there is an invisible curtain which divides "the healthy" and "the ill." The world of the mentally ill is right there, but people pretend that there's not such a thing. It's a big taboo. So, I wanted to get rid of the curtain and see what is going on behind it. Basically, I visited the clinic as an outsider, met with all these people, then left. And what I tried to do was to recreate my experience in the cinematic reality so that the audience could feel as if they visited the clinic themselves. People can have this virtual experience and freely interpret it in their own way. This is the concept of my "observational documentary." But it doesn't mean my film is objective. Actually, because I created my film through my own point of view, it's very subjective. However, because I don't use any narration, music, or super imposed titles, the viewers are not forced to see the film in a certain way. My film is open to many different interpretations.

Recently, documentary films' popularity has increased. Michael Moore produces almost one documentary per year. Yet they fall into a different category than your work. You seem to make a specific point working harder to avoid giving too much info...

That is true. Moore is a very skillful filmmaker but his documentaries are flat because they are made to convey his message. It is almost like a thesis. He comes up his message first, and then he collects the evidence to prove he's right. But I am not a teacher or a crusader. I start from the opposite end of the process. I see and observe what is going on and I gradually find my theme. I don't find my theme until 3-4 months into editing. I want to return to the original idea of documentary filmmaking. My main influence is Frederick Wiseman, who is a champion of "Direct Cinema" documentary. The world is too complex to be described only in black and white. There are no absolute good guys and bad guys. We are all very complicated and this is what fascinates me. I try to depict the world as it is through my point of view.

These people in *Mental* are very engaging, and you have to feel compassionate for them and the social challenges they face. How did you detach and go back to a "normal" life?

When I operate the camera, even if I am listening to everything my subjects say, I am also wondering if I have a good angle, a good light. So, I don't get too absorbed in the conversations. I was also trying to keep a little distance at all times, even if I was really

KAZUHIRO SODA

Born and raised in Japan, he has directed numerous narrative films and TV documentaries. He holds a BFA in Filmmaking from the School of Visual Arts and a BA in Religious Studies from Tokyo University. While he was still a student, his short fiction film "The Ricker" (1997) competed for a Silver Lion Award at the Venice International Film Festival in Italy. "Campaign" his previous work and first feature documentary, won international recognition in 2007 and was broadcast in nearly 200 countries.

tempted to become like best friends with them. But it was tougher to do so than when I was making *Campaign*, my previous documentary, where I was successful at being invisible or "a fly on the wall." Nobody cared about me. But at the mental clinic, the patients kept talking to me while my camera was rolling. They would not allow me to be invisible. I was puzzled and did not know how to handle it, and if I should include this interaction or not in the movie. But, the essence of the documentary is the relationship between the camera and the subject, so I decided to include my presence in the film.

You are always on the fringe in the movie between healthy and non-healthy people. The cross-over is so easy.

Yes, and it was OK for me operating the camera, but for my wife who listened to the patients beside me without a camera, it wasn't. She's not a filmmaker but she was there to help me out. She was very affected by the experience during the 30 days we shot at the clinic. She became sick and even made an appointment with Dr. Yamamoto (the doctor in *Mental*). I was worried as a husband, but a bit excited as a filmmaker. What a bad husband. I tried to shoot her consultation with the doctor, but she refused! I missed possibly the best scene. She's totally recovered now, though.

What is your next curiosity?

I am shooting my next movie *Theater* (working title) which is about a playwright Hirata Oriza and his company Seinendan. I've already shot over 300 hours of footage. I don't know yet what kind of movie it's going to be, but I will find out during the editing process. When completed, *Campaign*, *Mental*, and *Theater* could be a trilogy. *Campaign* depicted the core of the Japanese society and the people who represent the social values. *Mental* is the opposite, it's about the people at the fringe of the society, the ones who cannot accept the mainstream values. But in Theater, the artists are the subjects. They're not at the core or the fringe of the society. They're somewhere in the middle. It will be very interesting to see the three films together side by side.

—Interview by *Ruth Berdah-Canet*

MENTAL *(2008)*

In his second observational documentary Kazuhiro Soda brings his camera behind the closed doors of "Choral Okayama" mental clinic. He captures the everyday life of the patients, staff members, home helpers and volunteers, who interact everyday around the institution. Choral Okayama often becomes the last pole of socialization for the patients. Soda restitutes every crude commentary and naked image to preserve the authenticity of the viewer's experience. The film has already won two awards, in Pusan and Dubai's International Film Festivals, and has been invited to the prestigious Berlin International Film Festival.

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What on Earth?

花見

HANAMI

Literally translated as "flower viewing," today's hanami actually refers to cherry blossom-viewing picnics and parties that take place during cherry blossom season. In Japan during the Nara period (710–793), members of the nobility enjoyed eating food, drinking sake, and watching performances while flowers were in bloom, but the flower was not usually a cherry blossom but rather a plum flower. During the Heian era (794–late twelfth century), the popularity of cherry blossoms exceeded that of plum flowers, and even the term "flower" came to refer to cherry blossoms. Then in the Muromachi era (1332–1573), the hanami custom spread to the samurai class.

Although hanami was originally entertainment for high-class people, it became popular among commoners in the eighteenth century. You can get a good sense of how they enjoyed hanami in those days by listening to *rakugo* (Japanese traditional comic storytelling). Several famous stories that borrow settings from hanami are Hanami Zake, Hyakunen-me, and Atamayama. The most famous one is probably Nagaya no Hanami. Poor residents in a *nagaya* (terraced house) in downtown Edo (Tokyo) set out for hanami, led by a stingy landlord. Since they are so poor, they substitute *takuan* (pickled radish that has a yellow color) for *tamagoyaki* (egg custard), daikon radish for *kamaboko* (fish cake), and diluted tea for sake. Even though what they bring is miserable, their mood is uplifted. But the festive mood and their frustration with their poverty causes a commotion. Today, hanami resembles a festival with its many vendors and performance stages, so "hanami" and "sakura matsuri" (cherry blossom festival) are used interchangeably.

There are many varieties of cherry blossoms, but the most common one in Japan is *someiyoshino*, which has five pale pink petals. Some other popular types are *shidare-zakura* (the one with willow-like, bending branches), *yae-zakura* (the one with multiple petals), and *yama-zakura* (the primeval variety often found in the mountains). Each hanami area is unique, offering different types of cherry blossoms and a different backdrop for the blossoms. It's hard to pick the best one, but some famous hanami spots are Yoshino in Nara prefecture, where yama-zakura cover the entire Yoshino Mountain, Hirosaki Kouen in Aomori prefecture, where 2,600 someiyoshino trees grow around Hirosaki Castle, Osaka-Zouheikyoku, which has 120 varieties and 400 trees planted alongside the river; and Ueno Kouen in Tokyo, which is famous for its beautiful illuminated trees (known as a "light-up") at night.

Japanese people enjoy cherry blossoms not only when the flowers are in full bloom but also at various points during the blossoms' short lives. Everyone has his or her own favorite time to appreciate the beauty of the blossoms. In the case of someiyoshino, once the dark pink buds bloom, they become a whitish pink. So when they are in 50% bloom, for example, people can enjoy a mixture of different colors. Also, after the full bloom, the sight of petals fluttering in the wind is also elegant. It is important to know the date of blooming in order to pick a day for hanami, and people rely on official information from the Japanese Meteorological Agency, which announces its predicted blooming dates each year. According to the agency, in 2009, cherry blossoms will bloom earlier than in other years. In the Kyushu area, it will be eight or nine days earlier than usual. In the Osaka area, it will be four or five days earlier, and it will be three or four days earlier in Tokyo.

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